

## **Strawberry Margarita Jam**

*This recipe was in the Better Homes and Gardens "Canning" magazine this year.*

Prep: 35 minutes

Process: 5 minutes

Makes: 7 half pint jars

3 Cups crushed strawberries (about 6 cups whole berries)

2/3 Cup Lime Juice

1/2 Cup Tequila

1/4 Cup triple sec or other orange liqueur

6 Cups sugar

1/2 of a 6 ounce package (1 foil pouch) liquid fruit pectin

1 teaspoon finely shredded lime peel

1. In a 8-10 quart heavy pot combine strawberries, lime juice, tequila, and triple sec. Stir in sugar. Bring to a full rolling boil, stirring constantly. Quickly stir in pectin and lime peel. Return to full rolling boil, stirring constantly. Boil hard for 1 minute, stirring constantly. Remove from heat and quickly skim off foam with a metal spoon.
2. Ladle hot jam into hot sterilized half pint canning jars, leaving a 1/4 inch headspace. Wipe jar rims; adjust lids and screw bands.
3. Process filled jars in a boiling water canner for 5 minutes (start timing when water returns to boiling) Remove jars from canner; cool on wire racks, turning and tilting jars after 20 minutes to distribute fruit evenly throughout the jam. Repeat as necessary.