

Strawberry Orange Creamsicle Jam Found on Pinterest, posted by "Canning Recipes Only"

3 cups crushed strawberries

2/3 cup frozen orange juice concentrate

1/4 cup orange liqueur (optional)

6 cups white sugar

1 (3 ounce) pouch liquid fruit pectin

1 1/2 teaspoons vanilla extract

1 orange, zested

7 half pint canning jars with lids and rings

Directions

Combine strawberries, orange juice concentrate, and orange liqueur in an 8 to 10-quart pot. Gradually stir sugar into mixture until dissolved. Bring mixture to a boil, continually stirring. Add pectin, vanilla extract, and orange zest; return to a boil and boil for 1 minute. Remove from heat and skim off foam using a metal spoon.

Pack jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Process for 5 minutes in a boiling water bath.

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart, until cool. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Store in a cool, dark area.