



Ingredients

- 1 1/4 cup mashed strawberries
 - 2 cups chopped peaches
 - 1/4 cup lemon juice
 - 1 (1.75 box) Pectin
 - 4 1/2 cups sugar
 - 1 cup light corn syrup
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PEACH STRAWBERRY JAM

Instructions

1. Wash strawberries, remove stems and mash with a potato masher. Wash and peel peaches. Chop with a knife into small chunks. Combine in a medium saucepan on stovetop over medium heat.
2. Add lemon juice to saucepan and stir. Sprinkle box of pectin over fruit and stir. Allow mixture to sit for 30 minutes, stirring every few minutes.
3. Pour in corn syrup and mix well. Gradually add sugar, stirring until sugar is dissolved completely.
4. Pour jam into freezable containers, (leaving about 1/2 inch room at top to allow for expansion while in the freezer).
5. Allow jam to sit on counter for 24 hours, then refrigerate and use within 3 weeks, or freeze for up to 1 year.