

# Strawberry Jelly

2 cups crushed strawberries ( buy or pick 1 qt. fully ripe strawberries. Picked are best, but whatever you prefer.)

4 cups sugar, measured into separate bowl

3/4 cup water

1 pkg. SURE-JELL Fruit Pectin

Rinse 5 (1-cup) plastic containers and lids with boiling water. Dry thoroughly. Discard stems. Crush strawberries thoroughly, 1 cup at a time. Measure exactly 2 cups prepared fruit into large bowl. Stir in sugar. Let stand 10 min., stirring occasionally.

**\*\*IT's important to measure everything exact or it won't set.  
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Mix water and pectin in small saucepan. Bring to boil on high heat, stirring constantly. Continue boiling and stirring 1 min. Add to fruit mixture; stir 3 min. or until most of the sugar is dissolved.

(A few sugar crystals may remain.)