

## Strawberry Jelly

Strawberries

5 cups sugar

1 box pectin

Wash strawberries and put in a pan. Cover with water and cook until soft. Strain mixture through a cloth, collecting the juice. Measure 4 cups of juice to 1 box of pectin and mix together. Bring mixture to a boil and add 5 cups of sugar. Stir until sugar is dissolved. Boil hard until the liquid forms a jell consistency. Remove foam and pour jelly into glass jars. Seal jelly with melted paraffin.

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