

## Strawberry Freezer Jam & Popovers



Sometimes you'll find Popovers as a dinner roll substitute in restaurants, but growing up we always had them for desert, particularly when you top them with butter and jam. A family favorite any time of year is Strawberry Freezer Jam. We prefer freezer jam, since you don't cook the strawberries and then they maintain that fresh out of the garden taste. Besides it's super easy to make and throw in the freezer to enjoy all year round.

### Strawberry Freezer Jam:

4 cups crushed berries (approx. 4 pints)  
3 cups sugar  
1 package SureJell fruit pectin (pink box- less sugar needed)  
1 cup water

Wash berries, take off stems & smash with potato masher or pulse in food processor until small pieces, we like ours still chunky. Combine SureJell and sugar in saucepan, add 1 cup water and boil on medium heat, stirring constantly for 1 minute, so it's all dissolved. Remove from heat and stir into berries until thoroughly mixed. Pour into plastic containers to store in refrigerator for 3 weeks or freezer for 1 year. Note: we've reduced the amount of sugar, but it doesn't get thick and stays more of a sauce, which still works great on ice cream.

### Popovers:

1 c milk  
1 c flour  
3 eggs  
2 tsp oil  
1/2 tsp salt

Preheat Oven & pan to 450°F. Combine all ingredients above and blend in a blender on high speed until bubbles form (approx. 10 sec). Fill your preheated popover pan (muffin pan works too) 1/2 to 2/3 full depending on how large you want rolls to be (they will raise double the size). Bake 20 minutes at 425°F, reduce heat, bake additional 20 minutes at 350°F. Makes approximately 6 popovers.



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