

Strawberry Pie Filling



Makes 7 quarts

Ingredients

6 quarts Fresh or thawed Strawberries

6 cups Granulated sugar

2-1/4 cup Clear Jel

7 cups Cold water

½ cup Bottled Lemon Juice

Instructions

Wash well and drain fruit in a covered bowl or pot. Combine sugar and Clear Jel in a large kettle. Stir. Add water and, if desired, food coloring. Cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained berries immediately and fill jars with mixture without delay, leaving 1 inch head-space. Process in water bath for 30 minutes at a full rolling boil.

* Pour in a deep dish pie crust and bake until crust is golden brown. 425 for 15 minutes and reduce heat to 350 for 30 minutes.