

# Zucchini Jam

From *The Hands-full Life*: <http://christinafredricks.com/?p=141>

Peel a large zucchini. You can use the biggest monster zucchini you can find. Scoop out the seeds. Put the flesh through a food processor, or finely shred using a hand held grater. I process all my extra-jumbo zucchini at once and then divide up the shreds into 6 cup portions and freeze what I won't be using right away, in freezer bags, for future jam making sessions.

Cook **6 cups peeled, shredded zucchini** with **1/4 cup water** until translucent.

Add:

- 6 cups sugar
- 1/2 cup bottled lemon juice
- 1 cup fruit of choice

Bring to a boil. Boil 10 minutes, stirring occasionally.

Remove from heat. Add **one 6-oz or two 3-oz packages of flavored gelatin** (i.e., Jello)

Stir well to combine.

Pour into clean, hot Mason jars, leaving 1/4" head space. Wipe rims of jars. Add lids and rings. Process in boiling water bath for 10 minutes, or store the jam in the refrigerator. Or, do what I do and turn the sealed jars upside down on a towel for one hour, then turn right side up and leave to cool for 12 to 24 hours.

Yield: About 8 cups.