



AITKIN FARMERS' MARKET

Seasonal Recipes

Zucchini Jam



FEATURING FROM MARKET

WITH ZUCCHINI



SERVINGS



PREP TIME



TOTAL TIME

INGREDIENTS

6 cups, peeled, shredded and drained

6 cups sugar

1/2 cup lemon juice

(1) 20 ounce can crushed pineapple,
undrained

(1) 6 ounce orange Jell-O



DIRECTIONS

1. Bring zucchini and sugar to a boil. Stir often. Boil for 6 minutes.
2. Add pineapple and lemon juice. Stir often. Boil for 8 minutes.
3. Add Jell-O and cook for 1 minutes. Stir often.
4. Pour into clean jars or other storage containers, leaving a little space at the top to allow for expansion.
5. Place tops on the containers, and leave out at room temperature for 24 hours. Place into freezer, and store frozen until ready to use.