

STRAWBERRY JAM

Ingredients:

3 cups chopped strawberries
3 cups sugar
1/4 cup lemon juice



Directions:

Hull, rinse, and chop strawberries to small sizes. Measure 3 cups.

Mix strawberries, sugar, and lemon juice in 8-quart saucepan. Stir over low heat until the sugar is dissolved. Then raise the temperature and bring the mixture to a full boil. Pay attention because sugar CAN boil up and over the pot. Not fun! If necessary, spoon off the pink foam that rises to the top.

Boil, stirring occasionally, for about 20 minutes, until a candy thermometer reads 220 degrees.

Remove from heat. Cool and refrigerate.



Daryl Wood Gerber
TASTY ~ ZESTY ~ DANGEROUS

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