



# STRAWBERRY JAM

## Ingredients

- 2 lbs Chandler Strawberries
- 2 C granulated Sugar
- 1 medium lemon



PREP TIME  
10-15 MIN



COOK TIME  
35-45 MIN



SERVINGS  
4-6 1/2 PINTS

## Actions

**Wash & Hull** strawberries

**Slice** in half or quarter depending on the size of the fruit

**Add** sugar over the top of strawberries

**Cover** let stand to macerate from 30 minutes to overnight

**Add** strawberries to jam pan and stir - turn heat to medium high

**Slice** lemon, juice into pan - remove seeds from skin and add to pan

**Bring** to rolling boil, stirring often - lower heat and cook for 45-50 minutes.

**Fill** sterilized jars to 1/2", wipe rims, add flats and rings

**Process** in boiling water bath - 15 minutes for pints

## Comments

60 to 70 minutes total, with roughly 10-15 minutes for prep and 35-45 minutes of cooking/simmering time, water bath 15 minutes

**Prep** (10-15 mins): Wash, hull, and mash strawberries, then mix with sugar and lemon juice.

**Macerate** (Recommended, 30 mins - 2 hrs): Let the mixture sit so the sugar draws out the juice. non-active time

**Cook** (30-45 mins): Bring to a boil, then simmer, stirring often, until it thickens.

**Water bath** - 15 minutes

**Cool** (Overnight): Let it cool completely to reach final jam consistency.