

(no pectin)

Strawberry Jam



Ingredients

2 pounds fresh
strawberries, hulled

4 cups white sugar

1/4 cup lemon juice

Directions

In a wide bowl crush strawberries until you have 4 cups of mashed berries. In a heavy bottom sauce pan mix berries, sugar, and lemon juice. Stir over low heat until the sugar is dissolved.

Increase heat to high and bring mixture to a rolling boil. Boil stirring often until mixture reaches 220 degrees. Transfer to sterile jars and process in a hot water bath.

Just like
Grandma
used to make



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