

*From our home to yours*

# STRAWBERRY JAM

## *ingredients*

- 5 cups of hulled, cleaned, quartered & mashed strawberries
- 7 cups of sugar
- 4 tbsp lemon juice plus the zest
- 6 TB of real fruit pectin
- 1 pat of butter

## *instructions*

1. The first thing we do is sterilize our jars. I run a sterilize cycle on my dishwasher for the jars, but I boil the lids at the last minute so the gummy part of the lid does not fail.
2. While jars are boiling, bring the mashed strawberries, lemon juice, lemon zest, pectin, and 1 pat of butter to a boil stirring constantly. Bring this berry mixture to a hard boil so that it is hard to stir down.
3. Add the sugar. Bring to a boil and cook for 2 minutes. Put a plate in the freezer and then get it out and plopp a spoonful on the cold plate and see if it gels. My grandmother called this the 'plopp' test. If it does, your done, if not boil longer. Remove from heat.
4. Skim foam off with a metal spoon. John saves this in a bowl because it's his favorite part. (the pat of butter really reduces the foam.)
5. Ladle into sterilized jars and leave about 1/2 inch at the top.
6. Clean off top of jars, put on lid and rings until sealed. Put back into a hot water bath and boil for 10-12 more minutes. When you take that jars out of the hot water you may hear a popping noise as the jars seal. If after a few minutes your lid in not concave and pops up when you press on the top it means that the seal did not take. This just means that you are going to need to refrigerate this jam or use it immediately.

Trust us, it is worth it!

Enjoy, the Bambers.

