

HOMEMADE SMALL BATCH JAM

Let's make homemade jam! Since this doesn't use "certo" or thickener, we will store this in a jar in the fridge or freezer for up to 2 weeks max.

TOOLS NEEDED FOR THIS RECIPE

- Medium to large saucepan
- Potato masher
- 2 x 500 ml mason jars for the jam OR a container with tight fitting lid

INGREDIENTS

- 1 lb fresh strawberries (*this works out to be about 3 cups sliced - if you have frozen strawberries, that's ok, just thaw them before class, and drain out a little of the extra "water". Not all of it, just a little*)
- 1 1/2 cups granulated white sugar
- 2 teaspoons fresh lemon juice (bottled will work too)
- 1/2 tsp lemon zest (optional)
- 1/4 teaspoon CLEAR vanilla extract (*optional but SO GOOD. If you have darker vanilla you can still use it, just know it will make the jam a little less red*)

DIRECTIONS

1. Wash the berries and remove the hulls and green tops.
2. Slice the berries and add them to a saucepan, then add your sugar.
3. Stir continually over medium heat, and bring the strawberries to boil.
4. Once boiling, add the lemon juice and zest (if using).
5. Boil for about 15 minutes, or until the jam reaches 220F if you have a thermometer, or slightly reduced and thickened in appearance. Remember to stir often.
6. Take off the heat and carefully pour into a jar/or multiple jars, or a fridge safe bowl and allow to cool.
7. Cover and pop into the fridge, it will last up to 2 weeks.
8. If you're popping into the freezer, you'll get a little longer life, but still try to use up soon!