

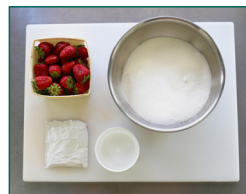


STRAWBERRY JAM

PASSIVE TIME: 24hrs **ACTIVE TIME:** 15min **SERVINGS:** 2

Ingredients

4 cups strawberries
4 cups sugar
1.75 oz pectin
1 cup water



- 1** destem strawberries by pulling off leaf with fingers and coring out stem with knife
- 2** in bowl, mash strawberries with masher or fork until mostly liquid, add sugar, and mix until smooth
- 3** in pot, mix 1 cup water with pectin, bring to boil, remove from heat, mix, pour hot pectin into bowl with strawberries, and mix constantly for about 3min
- 4** pour jam into mason jars, seal, and set in cool place for 24hrs, then refrigerate

note: best eaten before 3 weeks and can be frozen for up to a year



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