

Strawberry Jam

Ingredients

5 1/4 pound of strawberries or 6 pints

3 cups of sugar

Juice and zest of one lemon

1 large grated green apple

Wash and slice the strawberries

Macerate the strawberries and sugar for an hour and longer. The fruit should have rendered their juices

Put in a large tall pot , add the grated apple, zest and lemon juice.

Bring to a rolling boil on high heat stirring to prevent burning.

Turn to medium heat and continue to cook until the jam reaches your desired consistency. I cooked mine for about 25 minutes.

Turn off the heat and immediately ladle the jam into prepared jars and seal according to the manufacture's instructions.

This amount yields 4 to 5 pints of jam.