

## *Easy Homemade Strawberry Jam*



### Ingredients

For every 1# of hulled strawberries, you need  
1 cup of sugar or more to taste  
1 tbsp of powdered pectin  
1 tsp lemon juice

### Procedure

1. Wash and remove stems from the berries. Place in a large pot and mash with a potato masher.
2. Add the sugar and lemon juice.
3. Simmer stirring frequently. Cook down until the consistency is what you desire. (Chunky, smooth, etc.).
4. Skim the surface of any scum that accumulates.
5. Add the pectin and stir immediately.
6. Bring to a hard boil while stirring, and boil only one minute, no more, no less.
7. Remove from heat and can using hot water processing, or place in a sealed container and refrigerate.

Each pound of berries will yield about 1 pint of jam.

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