

Strawberry Jam



4 cups firm strawberries, halved or quartered (depending on size)
2 cups granulated sugar
1/4 cup lemon juice
1/2 tsp. butter

Mix the berries with the sugar and let stand for 8 hours. Stir occasionally to distribute the sugar through the berries. Place the berry and sugar mixture in a medium non-reactive pan (stainless steel or enamel) and bring to a boil over medium heat. Add the lemon juice, return to boiling and allow to boil rapidly for 5 minutes. Remove from heat, cover and let stand for 24 hours.

After 24 hours, bring the mixture to a full boil over high heat, add butter, and boil rapidly for 5 minutes, stirring constantly. Remove from heat.

Ladle into sterile jars. Apply caps and rings and process for 10 minutes in a boiling water bath.

Makes 3 half-pints.

*--Recipe adapted from Small Batch Preserving by Ellie Topp and Margaret Howard.
Never Enough Thyme
<http://www.lanascooking.com>*