



Strawberry Jam

Sarah's servings: 8-9, Sarah's skill: Easy

Ingredients

1,000g Strawberries
Juice of 2 Lemons
1,000g Granulated sugar

Method

- To start put the jam jars in the oven at 140 degrees centigrade (120 fan) faced down on a baking tray.
- Place 2 saucers in the freezer to use later.
- De-hull the strawberries and cut the smaller ones in half and larger ones into quarters.
- Put them into a large pan or jam pan if you have one. Add the juice of 2 lemons and on a low heat stir until the strawberries start to go soft. If you push them against the side of the pan they will squash slightly.
- Then add the same weight in sugar and dissolve the sugar on a low heat stirring all the time so the sugar doesn't burn.
- Once the sugar is fully dissolved turn the heat up and boil for about 10 minutes until the fruit starts to break down and the jam starts to thicken.
- Take one of the saucers from the freezer and take a small amount of jam and put on the saucer and place in the freezer for a minute.
- Then rub your finger through the jam and if it wrinkles then it is ready. If it doesn't then continue to boil and keep testing every 5 minutes until it wrinkles.
- Add a knob of butter after setting point is reached as this will reduce any foam on the surface of the jam.
- Take the jars out of the oven and fill them with the jam and put the lids on tightly.