



## Fresh Strawberry Jam

### *Cooking Light*

I got a little carried away picking and ended up with an entire peck of berries. This jam recipe can easily be doubled or even tripled. A triple batch will yield a nearly full one quart mason jar. The cooking time will be longer for a bigger batch but be patient...and at least let the jam cool before you go digging in with a spoon to enjoy the berry goodness. The original recipe says this will keep for up to a month in the refrigerator.

- 4 cups fresh strawberries, halved
- 1 cup sugar
- 2 teaspoons fresh lemon juice

Combine strawberries and sugar in a medium saucepan, and bring to a simmer over medium high heat, stirring frequently. Reduce heat to medium and simmer 1 hour or until thick, stirring occasionally. Remove from heat and stir in lemon juice. Cool to room temperature and store in a plastic or glass container.

---

*fresh strawberry jam* was posted by wendi on 25 August 2010 at [bonappetit.com](http://bonappetit.com)