

Strawberry jam

Season: Summer/Autumn

Type: Preserves

Difficulty: Easy

Makes: Approximately 12 × 250 ml jars

Fresh from the garden: lemons, strawberries

Recipe Source: Amanda Cunliffe and Caroline Grey: cunliffeandwaters.com.au

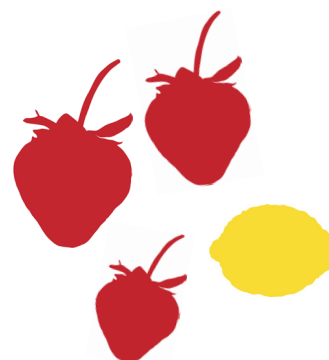
Why buy strawberry jam when you can make it so easily yourself from fruit harvested fresh from the garden? Assuming children haven't picked and eaten every fresh strawberry as it ripens on the vine, you can use this recipe to take advantage of late-summer gluts.

Equipment:

freezer-proof saucer
kitchen knife
chopping board
clean tea towel
large preserving pot or deep pan
mixing spoon
teaspoon
heat-proof jug, for jarring
sterilised jars and lids*

Ingredients:

2 kg strawberries
2 kg white sugar
125 ml lemon juice
100 g pectin



What to do:

- Place the saucer in the freezer to chill – you'll need it cold to test the set of the jam.
- Set out the chopping board and knife. Dampen the tea towel and place it under the chopping board to prevent it from slipping.
- Wash and hull the strawberries and cut the big ones in half.
- Over a low heat, cook the strawberries in the large pan until the fruit softens and the juices start to release. Then add the sugar and stir until dissolved.
- Turn the heat up slightly and cook for another 10–15 minutes. Add the lemon juice and cook for a further 5 minutes.
- Test for setting: put half a teaspoon of the hot jelly onto your chilled saucer. Allow to cool a few seconds, then push it with your fingertip. If it wrinkles up, it's ready. If it's not yet ready, add pectin and cook for a further 5 minutes.
- Pour into sterilised jars and screw lids on tightly. Turn the jars upside-down for 10 minutes or so to allow the fruit to settle. Don't forget to label the jars with the date.

*See Shared Table resource [How to preserve safely](#) for information on how to sterilise jars and lids.