



strawberry jam

SERVINGS

1 jar

TIME

30 minutes

INGREDIENTS

- 1 pound strawberries (about 3 cups)
- $\frac{3}{4}$ cup sugar
- 2 tablespoons lemon juice
- zest from $\frac{1}{2}$ lemon (optional)

EQUIPMENT

- Heavy bottomed pot
- Measuring cup and spoons
- Wooden spoon or spatula
- Candy thermometer (optional)
- Cutting board and knife

DIRECTIONS

- Remove green tops and cut strawberries into quarters. Place in pot.
- Add sugar and lemon juice and heat over medium-low heat, stirring frequently, until sugar dissolves.
- Turn heat up and bring mixture to a boil. Stir frequently so that strawberries on the bottom don't burn. Continue to cook at a boil for about 20 minutes, or until candy thermometer (if using) reaches 220°F.
- Remove from heat. If using, stir in lemon zest.
- Allow to cool completely.

TIPS TO INVOLVE THE KIDS

- Wash Hands and designate an area to get a bit messy!
- If appropriate, let kids cut the berries.
- Let the kids measure out the sugar and squeeze the lemon.

EXTRA!

- This can't be beat when strawberries are in season!
- Use on toast, PB&J, to top your ice cream or your pancakes, in a cobbler, and more!

