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Small Batch Strawberry Jam

Get ready to indulge in the sweet taste of summer with this easy-peasy homemade strawberry jam! Enjoy the homemade strawberry jam on pound cake, biscuits, bread, or any other preferred way!

Ingredients:

- 1 pound of fresh strawberries, washed and hulled
- 1 cup to 1 ½ cups of Dixie Crystals sugar
- 2 tablespoons of fresh lemon juice (you can use concentrate if desired)

NOTE:

This recipe yields a small batch of jam, approximately one jar. If you want to make a larger quantity, adjust the ingredient amounts accordingly.

Instructions:

- Slice the strawberries into smaller pieces to help them cook down faster.
- In a saucepan or Dutch oven, combine the sliced strawberries and sugar.
- Place the saucepan over medium heat and stir the mixture continuously to prevent scorching.
- As the strawberries start to cook, they will release their own moisture. Continue stirring until the mixture reaches a boil.
- Once the mixture is boiling, add the fresh lemon juice and stir well. The lemon juice adds acidity and balances the sweetness.
- If desired, you can also add lemon zest for extra flavor.
- Reduce the heat to a simmer and let the mixture cook for about 20-30 minutes, stirring occasionally. The jam will thicken, and the strawberries will break down.
- Remove the saucepan from the heat and let the jam cool for a few minutes.
- Transfer the strawberry jam into a clean jar or container.
- Once completely cooled, store the jam in the refrigerator.

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