

Easy strawberry jam!



Ingredients

- 4 cups chopped strawberries
- 2 cups white sugar
- 1/4 cup lemon juice
- 1 vanilla pod/1 tsp vanilla essence

GodVenture

Method

- 1 Wash 3 x 330ml jars and lids in hot, soapy water then place them in a warm oven. (The jars need to be hot when you put the jam in so that they do not crack.)
- 2 Mix the strawberries, sugar, lemon juice and vanilla in a large saucepan. Stir to dissolve the sugar. Boil over medium heat, stirring frequently, until the mixture thickens and looks glossy (approximately 15 minutes).
- 3 Test if the jam is ready by putting 1 tsp hot jam on a chilled plate. After 30 seconds, pull your finger through the jam. If the gap you've made doesn't join up again, the jam is ready. If it does, continue to boil it, testing the mixture frequently.

- 4 When it's ready, remove the jam from the heat. Carefully spoon the hot jam into the warm jars, leaving 0.5cm space at the top. Wipe the rim of the jar and place the lids on loosely.

Warning: DO NOT put hot jam in cold jars as they will crack, spilling hot jam everywhere!

- 5 Carefully put the filled jam jars into a pan of boiling water for 10 minutes. Turn the heat off then after 5 or 10 minutes, carefully remove the jars, cool, tighten the lids and store for up to 1 year.

Alternatively,
make this

Yummy raw jam*



* See the back page of the *Mountains Faith at home* mini-mag for the raw jam recipe