



Strawberry Jam

INGREDIENTS

1. 2 cups of strawberries
2. 1/4 cup sugar
3. 1 tablespoon fresh lemon juice

DIRECTIONS

Step 1: Finely chop strawberries.

Step 2: Transfer to a large skillet and stir in sugar and lemon juice. Cook over medium-high, stirring frequently, until jam is thickened and bubbles completely cover surface, 9 to 10 minutes.

Step 3: Transfer jam to a glass bowl and let cool to room temperature. (To store, seal jar and refrigerate, up to 10 days).