



Strawberry Jam

Ingredients :

2 lb strawberries
2 cups sugar*
1/4 cup lemon juice

*You can add more sugar as needed.

Feel free to use either fresh or frozen fruit for this recipe. You can also change out the type of fruit used. For example, apricot, blueberry, and mango are all good options.

Directions :

Rough chop berries and place them in a saucepan with the sugar and lemon juice on low heat. Stir frequently until well blended. Mash until well incorporated. To ensure your jam will set, do the spoon test. Place a spoon in the saucepan and check to see if the jam mixture coats the spoon. You do not want it to be too loose. If it is not thick enough cook for another five minutes and check again. Place in a glass airtight container, allow to cool on the counter, then place in the fridge.

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