

Strawberry Jam

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
fresh strawberries	2 lbs	washed & diced
lemon zest	from 1 lemon	minced
lemon juice	from 1 lemon	
sugar	13.25 oz = 2 cups	

- In a heavy saucepan, toss the strawberries with the lemon zest, lemon juice, and sugar, and let sit for 15 minutes.
- Turn on the heat underneath the saucepan to medium-low, and stir the strawberry mixture until all the sugar has completely melted.
- Simmer for 10 minutes, then mash the berries with a potato masher.
- Bring the mixture to a full boil, stirring constantly, and boil until the mixture reaches 220 deg F.
- Remove from heat and pour into 3 sterilized jam jars. Put the lids on immediately.
- Keep in the refrigerator for up to 2 weeks.

Sauce