





United States Department of Agriculture

Strawberry Jam

Yields 24 servings

Prep Time: 12 minutes

1 lb fresh strawberries

1 cups of honey

2 Tbsp. Lemon Juice

½ tsp lemon zest

1. Wash and slice the strawberries removing the hulls and green tops. Add them to a saucepan and mix the honey in well.
2. Stir continually over medium heat, and bring the strawberries to boil. Once boiling add the lemon juice and zest.
3. Continue boiling or until the jam reaches 220F. Stir often, to make sure the jam doesn't burn.
4. Pour into a jar and allow to cool. Cover and refrigerate.

Recipe adapted from ©KyleeCooks.com

USDA is an equal opportunity employer, provider, and lender.

