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Strawberry Jam

5 cups mashed strawberries (about 8 cups whole)
7 cups granulated sugar
1 tablespoon lemon juice
3 tablespoons balsamic vinegar
1 49 gr. pack pectin

Prepare your jars and get them hot.

Place the mashed strawberries in a heavy pot. Whisk in the lemon juice, balsamic vinegar and pectin. Mix well. Bring to a boil, on high heat, constantly stirring. Add the sugar all at once and ring back to a rolling boil. Stir jam constantly for one minute. Turn off heat. Remove foam from the top of your jam. Bottle and process as per jar instructions.

Dress up jar with a pretty label and a checkered piece of cloth over the lid. Give out as a gift or simply enjoy it yourself!

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