

Strawberry Jam

Quick and easy. Must be kept in the fridge.

Makes 1 cup

2 cups of fresh strawberries

1/4 cup sugar

2 tsp. lemon juice

Wash and hull strawberries, cutting larger berries in half. Put them in a large 4 qt microwave safe bowl, add the sugar, stir and micro, uncovered, on high for 5 minutes. Stir and micro for another 5 minutes. Stir and micro for 2 minutes, or until thickened. Stir in lemon juice. Cool and store in covered container in the fridge.

****this can be done on the stove as well (which is what I do). You can make a bigger batch all at once this way. Just keep stirring, stirring, stirring. It will thicken nicely.

****if you make more than one batch, put one in the fridge and the others in the freezer. Homemade jam all through the year :-)