

Speedy Strawberry Jam

A great recipe for using imperfect fruit!

Ingredients

- 500g strawberries
- 2 tablespoons water
- 2 cups sugar
- $\frac{3}{4}$ teaspoon tartaric acid



Method

1. Slice strawberries into large pot, removing green tops stems and any bad bits.
2. Add the water when you start to heat the berries.
3. Bring to boil, mashing if berries are still in big bits.
4. Add sugar when berries feel soft and stir until mixture starts to boil.
5. Boil quite fast for exactly 3 minutes.
6. Add tartaric acid and boil briskly for 4 more minutes.
7. Pour into jars preheated for 10 minutes at 100°C.
8. Seal with metal screw topped lids that have been boiled for a few minutes.

Note: Jam that will be eaten within a few weeks need not be sealed but should be covered and kept in the refrigerator.