

Strawberry Jam

3 lb Local Strawberries
4 cup Sugar
1/3 cup Lemon Juice
1 tbsp Butter

Procedure:

1. Wash and hull the strawberries.
2. Combine with the remaining ingredients in a thick bottom pot, and simmer until thick (reducing the liquid by half)
3. Cool and serve.
4. Can be stored in the fridge for a week.

Suggestions:

Use as a sauce for pork or a light flavored fish.

Or, on toast with creamy peanut butter.