

Honey Strawberry Jam

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Ingredients

6 cups chopped strawberries
two boxes powdered pectin
1 $\frac{1}{2}$ cups honey
2 Tablespoons fresh lemon juice

Directions

Wash and sterilize six half pint jam jars. Boil the flat parts of the lids in a small pot and keep at a low simmer.

Mash the berries with a potato masher and place in a large heavy bottomed saucepan.

Add the pectin, stir with a wooden spoon, and place on a burner over high heat and bring to a rolling boil. Stir and boil for 1 min.

Remove from heat and add the honey and lemon juice and mix well. Return to heat and bring to a boil again, stirring occasionally. Boil for 5 min, stirring constantly.

Remove jam from heat and let sit for a couple of minutes, stirring occasionally. It will thicken slightly. Ladle jam into hot jars, then place a flat lid on jars, and add screw rings.

Immerse jars in hot water bath, and boil rapidly for 8 min. Remove from bath and place on a towel on the counter to cool.