STRAWBERRY JAM

Ingredients

1.5 kg strawberries
1/4 cup water
4 tablespoons lemon juice
50g packet jam setta
1.5 kg granulated sugar

Method

Wash / drain and hull the fruit.
Place in a very large saucepan the fruit, water and lemon juice.
Cook on low without a lid until very soft.
Warm the sugar in an ovenproof container and put in the oven 150 degrees cel for 6 minutes.
Add the sugar and the jam setta to the fruit.
Heat gently until the sugar is dissolved.
Then bring it to the boil.
Boil vigorously for 5 -10 minutes stirring occasionally.
Skin the scum from the surface with a metal slotted spoon when necessary.

Testing the set

To test the set put a chill proof saucer into the freezer and let it get cold then take it out.
Place a teaspoon of jam onto saucer and after 40 seconds run your finger through it.
If it is done the jam will crinkle.

Once set remove jam from the heat and stand for 5 -10 minutes.
Pour into sterilised jars that are hot from the oven.
Seal immediately.
Allow to cool to room temperature.