



Red Nose Day Strawberry Jam

Ingredients

- 1kg strawberries, hulled
- 4 cups caster sugar
- 4 tbsp lemon juice

Equipment

- Saucepan
- Potato masher
- Spoon
- Thermometer
- Sterilised glass jars

Method

1. Place your strawberries into a saucepan.
2. Using the potato masher, crush the strawberries.
3. Add the sugar and lemon juice to the crushed strawberries.
4. Stir the strawberry mixture over a low heat until the sugar has completely dissolved.
5. Once the sugar is dissolved, bring the mixture up to a boil.
6. Continue stirring the mixture until it has reached 105 degrees Celsius.
7. Pour the mixture into hot sterilised glass jars making sure to leave a 1cm gap at the top.
8. Seal and place the jars in the fridge. Jam can be eaten when it has cooled.

