

Strawberry Lemon Jam (~2.5 litres – 10 x 250 ml jars)

Ingredients

- 2.2 kg strawberries – hulled and ~quartered (5 lbs)
- 125 ml lemon juice (1/2 c)
- 800 g sugar (4 x 250 ml)
- 20 ml Pomona's Universal Pectin (4 tsp)
- 20 ml calcium water (included with pectin)
- 200 ml limoncello (3/4 c)
- Pinch of salt

Method

1. Add fruit, lemon juice and calcium water to a pot and bring to a rolling boil.
2. Mix sugar and pectin and add to pot, stirring to dissolve sugar.
3. Add limoncello and pinch of salt and bring back to a rolling boil.
4. Remove from heat and test for setting.
5. Pour the jam into jars and can.

Notes

- Pomona seems to set up quite easily.