

Strawberry Jam

Make homemade strawberry jam with just 3 ingredients! This easy British-style recipe creates the perfect breakfast spread with simple steps and tips.

30 min

PREP

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Strawberry Jam

Ingredients

- 2.2 lb strawberry
- 1 lemon
- 8 cup granulated sugar

Instructions

- 1 Prepare the Strawberries**

Wash 2.2 lb strawberries thoroughly under cold running water and drain completely. Remove green tops and hull each berry, then cut larger berries in half to ensure even cooking.
- 2 Macerate Overnight**

Layer the prepared strawberries and 8 cups sugar alternately in a large, heavy-bottomed saucepan. Cover and let sit at room temperature for 8-12 hours or overnight until the sugar draws out the strawberry juices and creates a syrup.
- 3 Begin Cooking**

Place the saucepan over medium heat without adding water. Stir gently to dissolve any remaining sugar crystals as the mixture heats up, about 2-3 minutes.
- 4 Bring the mixture to a rolling boil, stirring frequently with a wooden spoon. Continue boiling vigorously for 15-20 minutes, stirring regularly to prevent sticking, until the jam thickens and coats the back of a spoon.**
- 5 Add 1 lemon's worth of fresh juice and boil for another 2-3 minutes. Test for doneness by placing a small plate in the freezer, then dropping a small amount of jam on the cold plate - it should wrinkle and hold its shape when pushed with your finger.**
- 6 Jar the Jam**

Remove from heat and immediately ladle the hot jam into sterilized, warm canning jars, leaving ¼ inch headspace at the top. Wipe jar rims clean with a damp cloth and apply lids and rings, tightening just until finger-tight.
- 7 Allow jars to cool completely at room temperature for 12-24 hours. Check that lids have sealed properly by pressing the center - they should not pop back up. Store sealed jars in a cool, dark pantry for up to 1 year.**

Tips

Use a mix of ripe and slightly underripe strawberries for the best balance of flavor and natural pectin content.

Don't skip the overnight maceration step - this process is crucial for developing flavor and achieving proper consistency.

Sterilize your jars and lids in boiling water for 10 minutes before filling to ensure proper preservation.

Test for doneness using the frozen plate method: drop a small amount of jam on a frozen plate and push with your finger - if it wrinkles, it's ready.

Add lemon juice gradually and taste as you go - it brightens the flavor and helps with setting, but too much can overpower the strawberry taste.

Skim off any foam that forms during cooking for a clearer, more professional-looking jam.

Fill jars while the jam is still hot and leave ¼ inch headspace to ensure proper sealing.

Store sealed jars in a cool, dark place and check that lids don't pop when pressed - any unsealed jars should be refrigerated and used within a few weeks.