

Gourmet Strawberry Jam

Turn bountiful summer berries into fruity jam!



Cooking Science:

Jam thickens as it cools due to *pectin*, a gelatinous substance found in apples and other ripe fruit.

Ingredients:



1 lb.
strawberries



½ a Granny Smith
apple



½ cup
sugar



1 tsp
balsamic vinegar

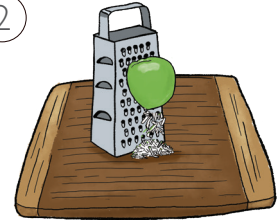
Steps:

1



Cut tops from strawberries, then cut into small chunks.

2



Grate apple on large holes of box grater.

3



Add strawberries, grated apple, and sugar to medium pot. Cook, stirring occasionally, over medium-low heat until thickened, 20-25 minutes.

4



Stir in balsamic vinegar. Transfer to a jar and chill until set, about 2 hours. TASTE & SHARE!

Decorate two 8 oz jars with a personalized label and decorative ribbon! Store in the fridge for up to 2 weeks.