

Strawberry Jammin' Jam



Simple Sweet, and Delectably a Treat. A great way to start off your summer right! A easy peasy recipe that can be incorporated into breakfast pancakes, lunchtime sandwich, or evening dessert topping! Tasty and healthy?! Yes please!

Ingredients:

3 cups of strawberries

1 cup of sugar

2 tbsp lemon juice

*For larger serving use: 1 large lemon, zested and juiced, 2 cups sugar, 1 1/2 pints fresh strawberries

Directions:

1. On medium heat on the stove top, bring all ingredients Strawberries, sugar and lemon juice to a boil
3. Cook for about 8 to 10 minutes, until mixture thickens and looks more like syrup consistency
4. Cool the jam to room temperature before serving.

Enjoy or store for later!