



Global Cuisine with a Conscience
Russell & Heather Thomas, Owners
www.twocookscateringonline.com

STRAWBERRY JAM

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4 pt. fresh strawberries, hulled
2 tbsp. freshly squeezed
lemon juice
1 box (1.75 oz) powdered pectin
3 c sugar

Crush berries with potato masher or pulse in food processor until chunky. Transfer to 4-quart or larger slow cooker. Add lemon juice and sprinkle with pectin. Let stand 10 minutes. Stir in Sugar.

Cover and cook on low 2 1/2 hours, stirring twice during cooking.

Turn cooker on high and cook 2 to 3 more hours, until jam reaches desired consistency. Let stand until cool.



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program.
We use fresh, local produce and other ingredients in the food we make.*