

## HOW TO MAKE STRAWBERRY JAM

*Everyone has their own way of doing this, so here is mine.*

### Step 1:

Find yourself a Pick-Your-Own Strawberry Place. There are a number of them in Eastern Massachusetts, but I happen to like Russell Orchards in Ipswich (<http://www.russellorchards.com/>) because it is a nice drive up to Cape Ann. Once there, pick yourself a whole lotta berries... at least 4 quarts. Try not to get eaten alive by mosquitoes or to get a sunburn.

### Step 2 and 3

Take the berries home. Wash them and prepare 12 cups worth. Put 6 cups through a food mill to mash them up a bit, and the other six cups, just cup into slices or chunks. Add 6 cups of sugar and bring to a full boil. It should look a little like the molten lava of a science experiment for the 6th grade.

### Step 4 and 5

Add 1 and a half packets of Certo Liquid Pectin and bring back to a full boil. Cook for an additional 5 minutes. Turn off the heat and add the juice of one lemon. This keeps the flavor nice and bright.

### Step 6 and 7

Fill into your prepared jam jars and let cool completely, open. Drizzle 1/2 a teaspoon of vodka into each jar and swirl to cover the surface layer of jam. Seal tightly and make pretty with a bow or jam cover cloth.