

## FRESH STRAWBERRY AND RUBY PORT WINE JAM

### Ingredients

3 cups strawberries, washed, hulled and sliced  
1 1/2 cups ruby port  
1 teaspoon lemon zest  
1/2 teaspoon nutmeg  
1 1/2 pouches (approximately 5 fl oz) liquid pectin  
4 cups of sugar  
3 teaspoons vodka

YOU WILL ALSO NEED: 6 1/2 pint sized jars

### DIRECTION

In a large saucepan, crush the strawberries with a potato masher, then mix in the port, lemon zest, nutmeg and pectin. Heat the mixture to a full, rapid boil and cook for about 1 minute. Add sugar, stirring constantly until incorporated.

Return mixture to a full boil and boil for 1 additional minute. Remove from heat, skim off the foam.

Fill into your prepared jam jars and let cool completely, open. Drizzle 1/2 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.

Note: if you want your jam to last longer, please follow standard canning directions, by submerging the jars in boiling water, etc. Frankly, the jam is always gone within a month in my world, and if you keep it in the refrigerator, you don't need to go through all of that. Besides, there is alcohol in it, which keeps nasty things out of it. [grin]