

STRAWBERRY LEMON THYME JAM

INGREDIENTS

4 pounds strawberries, thoroughly washed and hulled
3 tablespoon lemon zest
1/2 cup lemon juice
2 tablespoon fresh thyme leaves, very finely minced
1 (1.75-ounce) box regular powdered pectin
5 cups sugar
4 teaspoons lemon vodka (or plain vodka will do)

DIRECTIONS

In a large saucepan, crush the strawberries with a potato masher, then mix in the lemon zest, lemon juice and thyme. 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. Add the pectin and cook for exactly one minute more. 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.