Lower Sugar Strawberry Jam

Makes 4 pints

3 pounds ripe strawberries, washed, trimmed, and sliced

1 ½ cups granulated sugar

3 tablespoons fresh lemon juice

4 tablespoons Cornstarch

4 tablespoons water

4 leaves fresh basil (optional)

4 glass pint canning jars with lids

Prepare the jars as I discussed above, once they come to a boil remove with tongs and let rest on clean paper towels.

Add the strawberries, sugar, and lemon juice to a nonreactive 3-quart saucepan or larger and bring to a boil, let it boil for 5 minutes, then remove from the heat.

Dissolve the cornstarch in the water, then stir into the strawberry mixture.

Place the saucepan back on the stove and bring to a boil one last time to thicken.

Add the basil now if using.

Ladle jam into the jars, cover with the lids and place the jam back into the pot of water cover and bring to a boil for 5 minutes longer.

Remove the jars from the water and let rest for several hours, then refrigerate.

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