

HOMEMADE BALSAMIC STRAWBERRY JAM

Makes about 8 (8 oz) half pints

YOU WILL NEED:

- 5 cups crushed strawberries (about 5 lbs)
- 1 ½ tsp Nutmeg, ground fresh
- 1 T lemon juice
- 3 T Balsamic vinegar
- 6 T Ball® RealFruit™ Classic Pectin
- 7 cups granulated sugar
- 8 8 oz/ half pint glass preserving jars with lids and bands
- ¼ tsp Allspice (optional)
- ½ tsp Cinnamon (optional)
- ¼ tsp pepper (optional)
- ½ tsp Lemon Zest (optional)
- ½ tsp Ginger, powdered (optional)

DIRECTIONS:

1. PREPARE boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
2. COMBINE strawberries and lemon juice in a 6- or 8-quart saucepan. Gradually stir in pectin. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. ADD entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam if necessary.
4. LADLE hot jam into hot jars leaving 1/4 inch headspace. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
5. PROCESS in a boiling water canner for 10 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.