



Kids Can Cook

Easy Homemade Jam

Ingredients:

- 4 cups of fruit, chopped (options: strawberries, blueberries, raspberries, blackberries, etc)
- 1 whole lemon, juiced
- 1/2 cup granulated sugar



Directions:

1. Toss all ingredients in a medium-sized, deep sauce pan and turn the heat to medium until the mixture begins to bubble. Then, reduce the heat to simmer and stir.
2. Allow mixture to cook and the fruit/berries to naturally break down. Be sure to stir every 20 minutes or so, even more frequently when the jam begins to thicken.
3. When the jam has reached the consistency you desire, carefully pour hot jam into clean and sterile mason jars.
4. Being sure the rim of the jar is clean and jam-free, wipe the lid with a damp cloth, place on the seal and tighten the lid until a slight resistance is met.
5. Carefully place the jar on a kitchen towel where the jar will not be disturbed for twelve hours.
6. Once the jam begins to cool, the seal will create a popping sound, assuring you that the jar is sealed.
7. Refrigerate for immediate use or store in a cool dry place for up to six months.

****Note* It is very important to use a clean and sterile jar if you plan to preserve this jam for future consumption.***

Source: <https://bit.ly/2qinhOu>

For more ideas follow us on social media or visit our Wee Talk Blog
<http://www.weewatch.com/wee-talk-blog/>

