

## Guest Blog Recipe

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### Honey-Sweetened Strawberry Jam

**Date: May 6, 2014**

This Guest Post comes to us from our favorite canner, Marisa McClellan author of [FoodinJars](#) and *Preserving by the Pint*. We're so excited to have her coming to the farm on Saturday, May 10 from 10am-1pm to sign her new book. And yes-we are still a couple of weeks away from having local strawberries--but isn't it nice to think about them?

A few years ago, I attended a party at which the dessert was an enormous tray of ripe, local strawberries. The berries were artfully arranged around a jar of honey from nearby hives. And though the berries were plenty sweet all on their own, our host encouraged us to dip them in the honey before taking a bite. The combination of strawberries and honey was a revelation and within minutes, I was imagining this jam. It's something I make at least once a week during strawberry season so I can squirrel away enough strawberry jam to keep me satisfied for the year to come.

**Ingredients:**

Makes 2 half pints

1 quart strawberries (approximately 1 1/2 pounds)

1 cup honey

5-6 sprigs thyme

juice of 1/2 lemon

- Chop berries and place them in a bowl. Add honey and stir. Strip thyme leaves off branches and add them to the strawberries and honey. Stir to combine.
- When honey has dissolved and the strawberries are quite juicy, scrape the mixture into your pan. Bring to a bubble and cook over high heat for 8-12 minutes, stirring regularly, until the jam is thick and sticky. It is done when you can pull a spatula through the cooking fruit and it doesn't immediately rush in to fill the space.
- Funnel jam into two prepared half pint jars. Wipe rims, apply lids and rings, and process in a boiling water bath canner for 10 minutes.

**Notes:** Once opened, preserves sweetened with honey don't last as long as those made with sugar. If your household can't eat a half pint of this jam within two or three weeks, consider canning it in 4 ounce jars.

