Guest Blog Recipe

Honey-Sweetened Strawberry Jam

Date: May 6, 2014
This Guest Post comes to us from our favorite canner, Marisa McClellan author of Food in Jars 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 11/2 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.