



ANSON MILLS

Quick Strawberry Jam

Yield

1 pound (about 2 cups)

Cooking Remarks

Berry jams are typically cooked to 221 degrees. While temperature is an excellent guideline, pouring the hot jam into a bowl set on a scale to weigh its yield provides a more reliable indicator for us. Some jam-makers swear by a wrinkle-test whereby a spoonful of cooked jam is dropped from a spoon onto a frozen plate. If the jam wrinkles as a finger pushes through it on the plate, the jam is done. We tried that, too. It worked!

Equipment Mise en Place

For this recipe, you will need a digital kitchen scale, a 4.5-quart Dutch oven, a digital instant-read thermometer, and a glass container or jar with lid for storing the jam.

Ingredients

1½ pounds slightly underripe or just ripe strawberries, rinsed, dried, and hulled,
 large berries halved
Juice of 1 large, juicy lemon
8 ounces sugar

Directions

1. In a 4.5-quart Dutch oven, combine the strawberries and lemon juice. Cover and bring to a very gentle simmer over medium-low heat, occasionally swirling the pan. Cook until the berries begin to go limp and are swimming in juice, about 10 minutes.
2. Add the sugar and stir until completely dissolved. Return the mixture to a gentle simmer and continue to cook, uncovered and stirring infrequently—just to check for sticking—until the jam registers 221 to 222 degrees on a digital instant-read thermometer and weighs about 1 pound when poured into a bowl on a digital kitchen scale, 35 to 45 minutes.
3. Transfer the jam to a glass container or jar with lid and let cool to room temperature. Cover and refrigerate for up to 5 days or freeze indefinitely.