

Strawberry champagne jam

Ingredients

- 6 cups strawberries (leaves removed and cut in half)
- 1 cup white sugar
- zest of 3 lemons
- 2 tbsp. lemon juice
- 1x 750mL bottle of champagne (about 3 and 1/2 cups)

Cooking Directions

- In a large bowl, stir together strawberries, sugar, zest, and juice then allow to sit for 1 hour covered with a kitchen towel.
- Transfer contents to a large, heavy-bottomed stainless steel pot and pour over the champagne. Stir until foaming has stopped.
- Turn on the heat to just above medium and allow to come up to a low boil. Stir frequently with a spatula and reduce heat if you feel anything starting to stick to the bottom or it could burn.
- After 1 hour, test doneness by adding a small dime-sized dollop onto a frozen plate. Wait 20 seconds, and then tilt the plate. If it runs freely, it needs more time; if it barely runs, it's done. Continue boiling jam until it passes the run test.
- Finished jam can be canned or the majority frozen while a small amount is kept in the refrigerator for immediate use.

