

Annie May's Strawberry Jam

- 4 cups fresh strawberries, crushed
- 4 cups of sugar, divided
- 1 teaspoon of lemon juice
- 1 tablespoon of butter

Sterilize six half-pint jelly jars and put the lids in a small pot of simmering water on the stove.

Boil the crushed strawberries and 2 cups of sugar for 5 minutes. Add the lemon juice and 2 more cups of sugar. Bring it to a rolling boil again and boil for 15 minutes.

Ladle the jam into the jars. Wipe the rim of the jars and seal tightly. Set on a dishtowel and cover with another towel till they are cooled and the seals have set. If a jar doesn't seal, store it in the refrigerator.