

# Kris' Classic Strawberry Jam

## INGREDIENTS

- 3 lbs strawberries, hulled and cut into 1/2-inch pieces (about 10 cups)
- 3 cups (21 ounces) sugar
- 1 large Granny Smith apple, peeled and shredded (about 1 ¼ cups)
- 2 Tbsp bottled lemon juice

## INSTRUCTIONS

1. Place two small plates in the freezer to chill. These will be used to test the jam's consistency later.
2. In a large, heavy-bottomed saucepan or pot, combine the cut strawberries, sugar, shredded Granny Smith apple, and lemon juice.
3. Cook over medium-low heat, stirring frequently, until the sugar is completely dissolved and the mixture is juicy.
4. Increase the heat to medium-high and bring the mixture to a full, rolling boil that cannot be stirred down. Continue to boil, stirring often to prevent sticking, until the mixture thickens and reaches between 217° F to 220° F on a candy thermometer. This typically takes 15-25 minutes.
5. To test if the jam is ready, place a small spoonful onto one of the chilled plates. Let it sit for a minute or two. If it gels and wrinkles when pushed with a spoon, it is at "setting point" and ready. If it's still running, continue cooking and retest.
6. Carefully transfer the hot jam into clean, sterilized jars, leaving about 1/4-inch to 1/2-inch of headspace at the top.
7. Top with lids and screw rings tightly. The jars can be processed using a boiling water bath method for long-term shelf-stable storage or simply allowed to cool and stored in the refrigerator for up to several weeks.

Source: America's Test Kitchen



# Meet Strawberry Farmer Kris

Kris Huebsch is a sixth-generation farmer. She and her family own and operate Otter Berry Farm near Perham, MN. They specialize in growing strawberries and also operate a fall corn maze and pumpkin patch.

What we think are seeds in strawberries are actually small fruits. Each of the tiny specks on a strawberry is an “achene” — a separate fruit containing one seed. Strawberries are part of the rose family and are made up of about 91% water, which gives them their amazing aroma and refreshing taste.

For more recipes, visit [fbmn.org/Land-Life-Magazine/Recipes](https://fbmn.org/Land-Life-Magazine/Recipes). 

**FUN FACT:**  
1 cup of strawberries has more than 100% of your daily vitamin C.

