

## 2026 STRAWBERRY JAM VARIETIES: STRAWBERRY VANILLA PASTE JAM AND STRAWBERRY HONEY PLUM JAM

### FOR THE STRAWBERRY VANILLA BEAN JAM

#### INGREDIENTS

8 cups strawberries, washed, hulled and sliced  
1 teaspoon lemon zest  
1 1/2 pouches (approximately 5 fl oz) liquid pectin  
2 cups sugar  
2 tablespoons vanilla bean paste  
3 teaspoons vodka

You will also need: 6 pint sized jars

#### DIRECTIONS

In a large saucepan, crush half the strawberries with a potato masher. Heat all the fruit and lemon zest to a full, rapid boil and cook for about 15 minutes. Add sugar, stirring constantly until incorporated and cook for another 10 minutes. Add in the vanilla bean paste and return mixture to a full boil and boil for 1 additional minute. Finally, add in the pectin and boil for 1-3 minutes. Remove from heat, skim off the foam.

Fill into your prepared jam jars and let cool completely, open. Drizzle 1/2 teaspoon of vodka into each jar and swirl to cover the surface layer of jam. Seal tightly. Store in the refrigerator for up to 6 months.

Note: the vodka isn't for making your jam boozy, it's the last line of barrier for mold starting on the top of the jam.

### FOR THE STRAWBERRY HONEY PLUM JAM

#### INGREDIENTS

6 cups strawberries, washed, hulled and sliced  
2 cups black or red plums (dark flesh), de-stoned and cut to 1/2 inch pieces  
1 teaspoon lemon zest  
1 1/2 pouches (approximately 5 fl oz) liquid pectin  
2 cups sugar  
1/2 wildflower honey (buy local!)  
3 teaspoons vodka

You will also need: 6 pint sized jars

#### DIRECTIONS

In a large saucepan, crush half the strawberries with a potato masher. Heat all the fruit and lemon zest to a full, rapid boil and cook for about 15 minutes. Add sugar, stirring constantly until incorporated and cook for another 10 minutes. Add in the honey and return mixture to a full boil and boil for 1 additional minute. Finally, add in the pectin and boil for 1-3 minutes. Remove from heat, skim off the foam.

Fill into your prepared jam jars and let cool completely, open. Drizzle 1/2 teaspoon of vodka into each jar and swirl to cover the surface layer of jam. Seal tightly. Store in the refrigerator for up to 6 months.

Note: the vodka isn't for making your jam boozy, it's the last line of barrier for mold starting on the top of the jam.