

## STRAWBERRY BASIL JAM

1 lb fresh strawberries; washed, drained, hulled, quartered  
1 1/4-to 1 1/2 cups granulated white sugar  
1 1/2 tablespoons freshly squeezed lemon juice  
1 1/2 tablespoons aged balsamic vinegar  
8-to-12 fresh basil leaves; chiffonade (cut into ribbons)

Have ready a non-reactive stainless steel pan; preferably a heavy-bottomed one. Arrange strawberries in a single layer, sprinkle with some sugar, arrange remaining strawberries and sugar; continue until all is gone. Add lemon juice. Cover and set aside 8-to-12 hours, mixing every so often.

Add balsamic vinegar. Place pan over medium-low heat, untouched, for 10-to-12 minutes; until all sugar crystals dissolve.

Meanwhile, place a small plate in the freezer.

Turn up the heat to high and bring mixture to a rolling boil. At this point foamy scum will start to appear on the surface. Reduce heat to medium-high. Cook mixture for 6 minutes; removing surface scum as needed. Make sure you swirl pan once in a while to avoid fruit sticking to the bottom.

Remove pan from heat, let sit 2-to-5 minutes then remove any remaining foam with a metal spoon.

Add basil. Return pan to heat, bring to a rolling boil and cook for another 2 minutes. Remove from heat and let cool 5 minutes.

Add a few drops of jam onto the frozen plate, let sit 2 minutes then gently push with your fingertip jam is set if top slightly wrinkles. If not, bring to a final rolling boil; for about a minute, not more.

Remove pan from heat and let cool 40-to-60 minutes.

Meanwhile, place a canning jar in a 200F oven for 10-15 minutes.

Ladle jam into sterilized jar, run a knife around edges to remove air bubbles, seal tightly and refrigerate once completely cool.

Makes about 1 1/2 cups.