

Strawberry Limoncello Jam

Yield: 5 half-pint jars

Total Time: 1 hour

Fresh strawberry jam kicked up a notch with the addition of Italian limoncello liqueur for a lovely lemon flavor and subtle boozy bite. Most of the alcohol burns off during the cooking process, so you mostly just taste the strawberry with a hint of tantalizing lemon.



Ingredients:

- 2 1/2 pounds hulled strawberries
- 1/4 cup lemon juice
- 2 cups granulated sugar
- 2 teaspoons Pomona's Universal Pectin
- 2 teaspoons calcium water (included with the pectin)
- 1/3 cup limoncello

Directions:

1. Prepare canner and wash/sterilize 5 half-pint mason (or equivalent) jars. Keep jars in hot (not boiling) water until ready to use. Warm lids in hot (not boiling) water to sterilize and soften seal.
2. Place half of strawberries in food processor and pulse twice. Add remaining strawberries and quickly pulse twice more, until berries are coarsely chopped (do NOT liquefy). Alternatively, you can mash the ripe berries with a potato masher until chunks are reasonable in size. Measure out prepared fruit: you should have almost exactly 4 cups.
3. Pour fruit into a large, heavy saucepan along with lemon juice and calcium water. Bring to a full rolling boil, stirring occasionally.

4. Whisk together pectin and sugar until evenly incorporated. Whisk in to fruit, stirring vigorously until completely dissolved. Stir in limoncello (careful as it will spatter), and continue to stir until mixture returns to a full rolling boil. Remove from heat and let sit for 5 minutes, stirring occasionally and skimming off any foam that may have formed.
5. Ladle jam into jars, leaving 1/4-inch of headspace. Wipe jar rims and threads. Screw on lids and rings. Process in a boiling water bath for 10 minutes. Remove from water and let cool completely, 12 to 24 hours. Check seals. Any unsealed jars should be refrigerated and used within 3 weeks.