

Loose Strawberry + Pomegranate Jam

Ingredients:

3 c. (600 grams) Strawberries (quartered)
1/2 Lemon juiced
2/3 c. (140 grams) Pomegranate Juice
1/3 c. (85 grams) Water
2 tbsp. (25 grams) Sugar
1 tbsp. (6 grams) pectin or 1 whole Granny Smith Apple (cut into little pieces)
1/2 tsp. (2 grams) fine sea salt

Materials Needed:

Small Sauce Pan

Wooden Spoon

Mason Jar or Airtight Tupperware

Directions:

1. **Easy as One, Two, Three:** 1. In a small to medium size sauce pan add 2 c. strawberries, lemon juice, sugar, pectin and salt over medium heat. Cook for 15-25 minutes with the occasional stir with a wooden spoon. 2. Take about 1/2 c. strawberry pomegranate jam and either blend or mash it until it smooth and add back to the pot and add the remainder of the strawberries. Cook for another 10 minutes until the new strawberries have softened, then take it off the stove. 3. Once cooled down a bit put in a bowl or small Tupperware and let cool down completely to room temperature before putting it in the fridge.