

# Secretts Strawberry Jam

**WITH TELlicherry PEPPER & BALSAMIC VINEGAR**

**BY SARAH KEYWORTH WINNER OF OUR 2022 JAM COMPETITION**

We ran a strawberry jam competition last summer (22) and as part of the prize the winner has a recipe card made of their entry. The winner was Sarah Keyworth a local customer and talented cook. Mixing balsamic vinegar into the strawberries at the end of the cooking time retains its flavour. Use the pepper wisely as it really adds a kick. Just use one tsp if you don't want it to dominate. Lovely recipe and a really unusual twist to a summer classic. This recipe will make 3 - 4 jars depending on size.



## Ingredients

800g Strawberries, de-husked and halved  
750g Jam Sugar  
1 tbsp freshly squeezed lemon juice  
1-2 tsp of freshly ground Tellicherry Pepper  
1.5 tbsp balsamic vinegar

## Method

Put the strawberries and sugar in a large heavy based saucepan with the lemon juice. Bring to the boil slowly and stir until the sugar has dissolved. Turn up the heat and boil the jam until your sugar thermometer or Thermopen reaches 105°C. Remove from the heat. Now stir through the black pepper and balsamic vinegar and rest for 20 minutes.

Prepare your jars by placing them in a baking tray in 2 cm of water in the oven set at 100°C. This will sterilise them and keep the jam safe to eat. Remove the jars from the oven after 20 minutes and ladle the jam into the prepared jars. Place a wax disc on top and screw on the lid. Label them and record the date you made the jam. This jam will keep for up to a year if stored in a cool dry place.