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## Homemade Strawberry Jam

*(gluten-free, dairy-free, pareve, kid-friendly)*

[By Gluten-Free Nosh](#)

### Ingredients:

4 cups strawberries, hulled and quartered  
3 cups sugar  
2 large Granny Smith apples, peeled, cored and diced

### Method:

1. Put all ingredients in a medium pot and bring to a boil, watching carefully. Reduce heat to medium-low and simmer (so there are tiny bubbles on the surface) for one hour, stirring occasionally.
2. Transfer mixture to a blender and puree until smooth. To prevent spattering hot jam, work with small batches and use a potholder to hold the blender lid tightly closed.
3. Return mixture to pot and simmer for 30 minutes more.
4. Allow jam to cool, then store, covered, in the refrigerator.

**Yield:** 2 to 3 cups of jam