



Easy Homemade Strawberry Jam Recipe

Ingredients

20 strawberries

½ cup Grated
Jaggery/Jaggery powder

2tsps Lemon

Remove the stems of the strawberries and wash them under running water.



Cut them into pieces and make a puree in a blender until smooth. You may leave some chunks if you like.

Blend strawberries and grated/powdered jaggery. Add lemon juice and give a quick stir again.



Transfer the mixture to a pan and cook it on a low flame for 10-15 minutes until it takes jam-like consistency.

Turn off the flame and wait for the mixture to cool. The strawberry jam is now ready to relish.



Now transfer the mixture into a clean and sterilized container, preferably a glass one.