

# **Easy 4-Ingredient Strawberry Jam**

## **Easy 4-Ingredient Strawberry Jam**

There's nothing quite like making a batch of homemade strawberry jam – it fills the kitchen with the sweetest smell and always reminds me of how simple ingredients can create something really special. This easy 4-ingredient strawberry jam recipe uses just strawberries, sugar, orange slices, and one clever little trick: a whole apple simmered in the pot to naturally thicken the jam without any added pectin. The apple does its job and is removed before jarring, leaving you with pure, vibrant strawberry flavor.

It's an old-school method I love – no fuss, no fancy ingredients – just a beautifully rich jam that's perfect on toast, spooned over yogurt, or tucked into a dessert like my *Crostata di Marmellata*. It's one of those recipes that feels good to make and even better to share. Make it with me!!!!

### **Things to Know About This Easy 4 Ingredient Strawberry Jam Recipe**

#### **What Makes This Jam So Special – Simple Ingredients, Natural Thickening, and Big Flavor**

This recipe is all about celebrating simplicity. Using just four everyday ingredients – fresh strawberries, sugar, orange slices, and a whole apple – it creates a wonderfully thick, naturally set jam without any store-bought pectin. The apple

is the secret helper: it releases natural pectin during cooking and is removed before you jar the jam, leaving pure strawberry flavor with the perfect texture.

You don't need any fancy equipment or ingredients, just a bit of patience as the jam gently simmers to perfection. Whether you're new to making jam or an old pro, this recipe is approachable, delicious, and perfect for preserving the sweet taste of summer all year long. If you love the fresh taste of strawberries use this easy 4 -ingredient strawberry jam in for the filling My Crostata di marmellata

## Ingredients

- 2 Lbs. fresh strawberries , washed, hulled and sliced
- 1 1/2 cups of granulated sugar
- 1 medium unpeeled apple sliced in quarters
- 1 unpeeled orange cut in slices

## Instructions

- 1. Prep the Fruit:** wash the apple leave the peel on , it contains the most pectin. Wash the strawberries thoroughly, then slice them for a chunky texture or blend them for a smooth jam
- 2. Combine the ingredients:** In a medium sauce pan combine the strawberries, sugar, apple and orange slices. Let sit for 15-20 minutes to allow the strawberries to release it's juices
- 3. Cook the Jam:** Bring to a boil over medium high heat, stirring often . Reduce the heat to a keep a slow simmer, stir frequently to prevent sticking. Continue cooking until the jam has thicken.(20-25 minutes)
- 4. Jar and store:** Spoon the hot jam into 3 -4 eight oz. sterilized jars. Let cool to room temperature then refrigerate. Lasts about 2-3 weeks. ENJOY!!!!