



Fruit Preserves

We are always looking for something to spread on our matza!

Ingredients:

- 1 pint strawberries
- ½ c sugar
- ½ tsp lemon juice

Directions:

1. Wash and cut up berries.
2. In a small pot, alternate layers of berries and sugar.
3. Bring to a boil, stirring from time to time.
4. Turn down heat.
5. Add lemon juice and simmer for 8 to 10 minutes.
6. Stir often, do not let the bottom burn.
7. With a slotted spoon, remove the fruit to a small jar.
8. Continue to cook until juice is reduced by half.
9. Pour juice in jar over the cooked berries.
10. Allow to cool. Then cover and store in refrigerator.