

Strawberries in the Sun

Serves 1 | Active Time: | Total Time:

Swick

Chef's Notes

You want a fairly heavy syrup, but remember that it will thicken as it cools. If you intend to serve the berries as a sauce for ice cream or as a topping for another dessert, you will want more syrup and a slightly thinner consistency than if you intend to eat the berries as a jam on bread.

It is a good idea to bring them in at night to avoid any unwanted animal guests.

Preparing the strawberries

In a large stainless-steel saucepan, combine the sugar and water, bring to a boil over high heat, and boil until the mixture reaches the soft-ball stage, 240°F. Add the berries, cover, and cook in the syrup for about 2 minutes. Shake the pan gently instead of stirring and set the pan aside, covered, off the heat for about 30 minutes. At this point, the berries will have rendered their liquid and be very limp.

Step 1: Preparing the strawberries

- 1 ½ pounds (3 ¼ cups) sugar (more if berries are not ripe)
- 1 ½ cups water
- 3 pounds (1 ½ quarts) small, ripe strawberries, hulled and washed

Step 2: Making the jam

Transfer the mixture to a roasting pan. The berry mixture should be about $\frac{3}{4}$ to 1 inch thick in the pan. Cover the pan with a window screen and place it in direct sun for 2 to 3 days, until the syrup is reduced to the desired thickness. If the sun is not available, place the pan in an oven at 175 to 180°F for 15 to 20 hours, until the syrup is of the desired thickness.

Step 3: Serving and storing

Pour the mixture into jars and refrigerate until ready to use, up to 2 weeks.