
Strawberry Preserves

Home Cookin - Junior League of Wichita Falls, TX - 1976

5 cups strawberries
boiling water
6 cups sugar
2 tablespoons lemon juice

Wash the strawberries and remove the stems. Pour boiling water over the berries and drain off at once.

Add the sugar and lemon juice. Boil for 10 minutes.

Pour the mixture out into flat containers. Let stand for twenty-four hours to thicken. Stir often.

Pour into sterilized containers. Seal.

Yield: 4 pints

Condiments, Sauces

Per Serving (excluding unknown items): 4873 Calories; 2g Fat (0.4% calories from fat); 4g Protein; 1253g Carbohydrate; 17g Dietary Fiber; 0mg Cholesterol; 20mg Sodium. Exchanges: 4 Fruit; 80 1/2 Other Carbohydrates.