

## Strawberry Lime Preserve

2 quarts of strawberries  
4 cups of sugar (or Splenda ~ please see note if using Splenda)  
¼ cup of fresh lime juice

Wash the strawberries, cut off the tops and slice.

Place them in a 4 quart pot and cover with sugar or Splenda. Leave them at room temperature for 3 to 4 hours and stir occasionally.

Then bring the strawberry and sugar mixture to a boil and add the lime juice. Continue to boil for about 10 minutes until the liquid has thickened.

If you used Splenda to sweeten allow the mixture to cool then place in plastic containers and either refrigerate or freeze. Splenda does not have the same preservative properties as sugar which is why it is unsuitable for canning.

You will get about two 8 oz containers of the preserve. You can also use this method if you used sugar or you can choose to can your preserves.

To can your preserves made with sugar:

Refrigerate over night then spoon your preserves into a hot, clean Ball jar. Run a spatula around the inside of the jar to ensure there are no air bubbles. Leave ¼ inch headspace, then put on the lid and ring and process in boiling water for 20 minutes. When you have finished, the lid of the jar should not move when pressed.

~Jen Valja