

JULIA'S THREE INGREDIENT JAM



1. In a medium saucepan, combine berries, honey, and lemon juice.

2. Bring to a boil over medium-high heat, stirring frequently. Reduce heat to medium-low. Boil gently, uncovered, stirring often, until mixture is slightly thickened and saucy, 15-20 minutes.

3. Remove from heat; use a potato masher or wooden spoon to mash berries to desired consistency.

4. Cool completely at room temperature, at least 1 hour. (Mixture will thicken as it cools.)