

STRAWBERRY JAM

PREP TIME: 30 minutes

COOK TIME: 40 minutes

YIELD: 4-5 pint sized jars

SOURCE: The Storyteller's Kitchen

INGREDIENTS:

- 8 cups of crushed berries
- 4 cups of white sugar
- 2 tablespoons of lemon juice
- 1 tablespoon of brandy

DIRECTIONS:

- Wash, hull and half berries into a wide bowl. Use a potato masher or immersion blender to crush your berries into your desired consistency.
- Measure 8 cups of crushed berries into a heavy bottomed pot.
- Add sugar and lemon juice.
- Turn heat to high setting. Stir often until you get the berries going at a good rolling boil.
- Add brandy only when berries are bubbling. The flavors of the brandy will release as the alcohol evaporates.
- Turn heat down to medium-low. Continue simmering jam, stirring often as it reduces.
- After 40 minutes of cooking time, transfer jam mixture with a ladle and funnel into clean and sterilized jars. Seal with lid and rings, and process in boiling water bath for 10 minutes.
- Remove jars from water bath and allow time for cooling. You should hear a popping sound as the jars cool. This tells you that your jars sealed properly.
- Label and date jars. This jam may be stored in the pantry for up to one year after making it. Refrigerate jars once opened.

OLD-FASHIONED SOUR CREAM TEA BISCUITS

PREP TIME: 15 minutes

COOK TIME: 11 minutes

YIELD: About 9 biscuits

SOURCE: The Storyteller's Kitchen

These tasty melt-in-your-mouth tea biscuits are a treasure trove straight out of my mother's recipe box. I remember waking up to the smell of these biscuits coming from the kitchen of my childhood home during the summer months. So simple to make, you can have them on the table in 30 minutes or less from start to finish. They're the perfect companion for a jar of homemade jam and a hot cup of tea. A good morning indeed!

INGREDIENTS: (this recipe can easily be doubled)

- 2 cups of flour
- 3 teaspoons of baking powder
- 1-2 tablespoons of white sugar
- A pinch of salt
- 3 tablespoons of butter (my preference) or margarine
- 1 cup of sour cream
- 1 teaspoon of baking soda

DIRECTIONS:

- Mix together flour, baking powder, sugar and salt into a large bowl. Begin working in softened butter or margarine.
- In a separate bowl, stir the baking soda into your sour cream.
- Pour the sour cream & soda mixture into the flour mixture.
- Using a flour dusted surface, knead out the dough mixture with your hands until it is easy to shape and work into a big mound.
- Using a wine glass or other circular cutter of your choosing, cut circular shapes into dough and place them on a lightly greased cookie sheet.
- Bake in a pre-heated oven at 425 degrees for 11 minutes.
- Serve and enjoy immediately!

