

STRAWBERRY APPLE & LAVENDER PRESERVES

This preserve has delicious hints of Rose and Violet along with the Lavender and Strawberry complexity of flavor. Serve with Scones and fresh whipped cream or as an accompaniment for fine cheese; perfect for pancakes, waffles, French Toast and brunch items. Be sure to have at least a 6 Quart pot as the mixture will rise significantly when coming to the boil!

Yield equals 8 Cups

Ingredients

2 pounds fresh
Strawberries, hulled
and sliced

1 pound Apples, about
2 large, peeled and
diced

3 pounds Sugar

1 teaspoon dried
Lavender

Directions

In a large wide pot or Dutch Oven, place all ingredients and 2 Tablespoons of water. Heat over medium-high heat stirring constantly until ingredients are combined and sugar begins to dissolve, about 8 minutes. Reduce heat to medium and set timer to 40 minutes.

Occasionally stir the mixture as it begins to boil and skim off some of the foam as it collects on top. When mixture is boiling evenly reduce heat to medium-low and monitor that it is cooking slowly, giving it a stir now and then.

At the 40-minute mark the preserve should be darkened and at about half the volume than when started. To check that the preserve will set up, add a teaspoonful onto a small plate and place in a freezer for 5 minutes. If after this time the preserve seems to be very thick and hardly moving if tilted and with a touch that is goeey, then the preserve is ready. If it runs easily or is too liquid then it will need further cooking- return the mixture to a slow simmer and set a timer for 5 minute intervals until the preserve will set.

Be sure to turn the heat off during the testing stage so that the preserve does not continue to cook and become overly cooked.

Allow to cool to room temperature before transferring into a container and storing in the refrigerator.