**Strawberry-Peppercorn Jam with Rosemary**

**Ingredients:**

10 cups strawberries with their juice

3 cups sugar

2 cups brown sugar

¼ cup peppercorns

1 Tbsp. dried rosemary

Pinch of salt

**INSTRUCTIONS**

1. Measure out the 10 cups of strawberries and strain the liquid into a pot.
2. Add the peppercorns and rosemary to the strawberry juice.
3. Bring to a simmer and cook on medium-low heat for about 20 minutes.
4. In a large pot, add the strawberries and both sugars. Cook these on medium until the mixture begins to boil. Turn the heat down to low.
5. Strain the liquid from steps 1-3 into the cooking strawberries; throw away the spices
6. Cook until the mixture becomes very thick, like jam.
7. Adjust seasonings to taste.