

Bright & Bold Homemade Jam - Sweet Strawberries Meet Tangy Oranges

Homemade Orange and Strawberry Jam



TIME
15 min

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INGREDIENTS

1 kg oranges (organic preferred)
500 g fresh strawberries
700 g granulated sugar
Juice of 2 lemons

DIRECTIONS

1. Step 1: Prepare the Fruit: Wash oranges and zest 1-2 of them (just the orange part).
2. Peel all the oranges, remove seeds, and chop the flesh. Discard white pith.
3. Wash, hull, and finely chop strawberries.
4. Step 2: Cook the Fruit: In a large, heavy pot, combine oranges, strawberries, zest, and lemon juice.
5. Simmer over medium heat for 10-15 minutes, until fruit is soft and juicy.
6. Step 3: Add the Sugar: Gradually stir in the 700g sugar, allowing it to dissolve completely.
7. Bring the mixture to a rapid boil, stirring frequently. Boil for 20-30 minutes.
8. Skim off any foam with a spoon.
9. Step 4: Check the Set: To test: Drop a small amount of jam on a chilled plate. Let sit 30 seconds, then push with your finger-if it wrinkles, it's ready.
10. If not, boil for a few more minutes and test again.
11. Step 5: Jar the Jam: Pour hot jam into sterilized jars, leaving a little headspace.
12. Seal immediately with sterilized lids.
13. Step 6: Cool & Store: Let jars cool at room temp.
14. Store sealed jars in a cool, dark place for up to 6 months.
15. Refrigerate after opening and use within 3-4 weeks.

SWAPS & NOTES

It's the kind of recipe that fills your kitchen with the most comforting aroma and results in vibrant jars of sunshine you'll want to spoon over everything.

Perfect for toast, biscuits, pancakes, yogurt bowls, or homemade gifts, this jam is a must-have for your pantry.

Why I Love This Recipe I've made a lot of jams, but this combo hits differently.

The citrus zest adds brightness that lifts the strawberry flavor beautifully, while the lemon juice gives just enough acidity to balance the sweetness.

TIPS FOR SUCCESS

Use a wide pot : More surface area = faster evaporation and better texture.

Sterilize properly : Boil jars and lids for 10 minutes before filling.

Customize the fruit : Add a handful of raspberries or even a splash of vanilla for a twist.

Label and date : Especially helpful for gifts or long-term

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