

Strawberry Rosemary Marmelata

Ingredients

4 pints fresh strawberries, washed, cored and quartered
1/2 cup sugar
Pinch salt
Pinch pepper
Juice of two lemons
1 teaspoon fresh rosemary

Directions

In a skillet with high sides, add all ingredients and stir to combine. Bring up to a boil and lower heat to simmer over medium heat until thick and spoonable. Transfer preserves to a bowl and let cool to room temperature.