

RECIPE



La Tur Cheese and Strawberry Tarragon Jam

La Tur is a dense, creamy blend of pasteurized cow, goat and sheep milk

Ingredients

- 5 cups fresh strawberries, washed, hulled, medium dice
- 4 cups white, granulated sugar
- ½ cup fresh tarragon leaves, finely chopped
- 1 round La Tur Cheese
- 1 fresh baguette and/or 1 package Castleton crackers

Place diced strawberries in a bowl. Crush strawberries then add to the sugar in a large saucepan. Bring slowly to a boil, stirring constantly to dissolve the sugar. Add tarragon leaves. Reduce heat and simmer, stirring often to prevent burning, until thickened, about 15 minutes. Let the jam cool a little. Ladle into hot sterilized jars...will keep in refrigerator for 2 weeks.

Serve sliced baguette/crackers with a bowl of your freshly made Strawberry Tarragon jam, and a round of La Tur cheese.

More recipes and tips available at www.fruitcentermarketplace.com