

Strawberry Syrup

Prep Time: 55 minutes
Cook Time: 10 minutes
Total Time: 1 hour, 5 minutes

Yield: 4-6 Half-pint jars



Follow step-by-step, photo illustrated instructions for making Strawberry Syrup. We'll also show you how to can it using a water bath canning process that's simple, easy and fun. Saving Summer In A Jar is a great way to enjoy the great taste of Strawberries throughout the year. Use this syrup on pancakes, pound cake, or your favorite Ice Cream. You're going to love it.

Ingredients

- 6 - 7 cups fresh Strawberries
- 7 cups Granulated Sugar
- 2 Tablespoons Lemon Juice

Instructions

1. Gently rinse the berries under cold running water.
2. Remove the caps and stems.
3. Place the berries in a large mixing bowl and mash them well.
4. Add the lemon juice, stir well.
5. Place mashed berries in a medium sauce pot, over medium-high heat, and bring to a boil.
6. REDUCE heat and let simmer until soft, about 5-10 minutes, stirring constantly.
7. Place colander over a sauce pot. Drape with clean white cotton cloth.
8. Pour the strawberries in the strainer, let drain until cool.
9. Squeeze as much juice as possible from the berries. Set aside for now.
10. Wash jars and bands in hot soapy water, rinse well.
11. Place jars in boiling water, let boil for 15 minutes to sterilize.
12. Place smaller sauce pot, half filled with water, over lowest heat setting on stove top.
13. Add the bands and NEW lids to the water, let stay until ready to seal jars.
14. Prepare your canning station, have everything needed on hand and ready.
15. Measure the amount of berry juice produced. You should have 4½ to 5 cups of liquid.
16. Place juice in large sauce pot.
17. Adjust the sugar to juice ratio as desired for your own personal tastes.
18. Add sugar, stir mixture constantly to prevent burning and sticking.
19. Bring mixture to a boil, let simmer at this point for ONE minute.
20. Remove jars from hot water, set on towel.
21. Using a ladle and funnel, fill jars, leaving ¼ inch head space.
22. Using a damp cloth, wipe the tops and threads of the jar, cleaning well.
23. Lift one lid from water and center on top of jar.
24. Lift one band from water, place on jar, tighten only finger tight.
25. Repeat this process until all jars are filled.

26. Place sealed jars in canning rack of water bath canner.
27. Lower the filled rack into the water.
28. Water must cover the jar tops by about 1-2 inches at all times.
29. Bring back to a boil, cover the canning pot.
30. Start timing the canning process.
31. Process the jars based on the proper altitude time for your area.
32. When processed, raise the rack and let rest on rim of canner for five minutes.
33. Carefully lift the jars, place on a folded towel in a draft free area, undisturbed for 24 hours.
34. Resist the urge to press the tops of the jars for a full 24 hours.
35. Enjoy the “ping” sound as your jars seal.
36. If the button on the lid remains down, jars are properly sealed.
37. Any jars that did not seal may be refrigerated and used first.
38. Store jars in a cool dark area for up to one year.
39. Enjoy!

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