

Strawberry Syrup - Homemade and Homecanned

by Angie Ouellette-Tower

<http://godsgrowinggarden.blogspot.com/>

Juice

16 cups whole strawberries (washed, drained & hulled)
4 cups water (preferably filtered)
1 tablespoon fresh lemon juice

Prepare the strawberries as described above. Place the strawberries, lemon juice and water in a large stock pot and bring to boil. Simmer for 1 hour. Now you will need to strain the juice to separate the strawberry pulp from the liquid. Allow the juice to drain out of the colander for an hour.

Syrup

10 cups strawberry juice (unsweetened)
Juice from 1 lemon
4 cups sugar

Discard or compost the strawberry pulp and pour the strawberry juice into the large stock pot - there should be about 10 cups of strawberry juice. Add in 4 cups of sugar and the juice from the second lemon - stir until dissolved. Gather your canning jars, lids and rings (you will need 7 or 8 half pints): [Canning Basics - Jar Sizes](#). Also, gather all other canning supplies:

[Other Canning Supplies](#). Start the water boiling for Jar sterilization: [Sterilizing Jars & Lids](#).

Now bring the strawberry juice mixture to boil (stirring most of the time) and then turn down the heat and simmer for 1/2 hour.

By now your jars should be sterilized and ready to be filled. Take the jars out of the boiling water (I use my jar remover and make sure that the water is drained out of each jar). Pour the hot Strawberry Syrup into each sterilized jar and fill each jar up to the jar "threads" (about 1/4 inch to 1/2 inch of head space).

Wipe the rim of each jar with a damp cloth making sure that any syrup residue is gone (any residue left on the rim can prevent the jar from sealing). Place a sterilized lid on each jar and then tighten a ring on each jar.

Place all filled jars in a "Water Bath Canner" and process (boil) the jars for 10 minutes (make sure that the water level in the Canner is 1 inch above the tallest jar)

Remove the jars and place them on the counter or table to cool (I always place them on a cloth because there have been a few times when a jar cracked and then the jam oozed out making a mess - the cloth will help if that happens). You will hear the wonderful popping sound of your jars sealing.

Strawberry Syrup - Homemade and Homecanned (page 2 of 2)

by Angie Ouellette-Tower

<http://godsgrowinggarden.blogspot.com/>

Allow the jars to cool for 24 hours and then store in your pantry or in your fruit cellar until the winter and then ENJOY a little bit of summer.

Thickening Recipe:

1 cup Strawberry syrup (cold or room temperature)

1 tablespoon corn starch

With a whisk - stir the corn starch & Strawberry syrup until combined (with no clumps). Pour into a medium size saucepan and bring to a boil - stirring all the time. You will know when it is thick enough by the color - The key to thickening with corn starch: the syrup mixture will be cloudy when you start , then after it has boiled - it will be transparent (red but still transparent).

© (2012)