

Blackberry Syrup

Ingredients:

Blackberries
Water
Lemon juice
Sugar

Directions:

Measure the berries into a large pot and add 1/4 cup water for each cup of berries. Crush berries to start juices flowing. Bring to a simmer, do not boil. Simmer about 5 minutes.

Pour into a strainer or fruit mill, and process berries, pulp and juice into a large bowl. Save seeds in a large jar to make vinegar. Measure juice and put it back into the pot. To each cup of juice, add 1/2- 2/3 cup sugar depending on tartness of berries and desired sweetness, and 1 teaspoon lemon juice.

Bring the syrup to boil, turn down heat and simmer for 15-20 minutes, until slightly thickened.

Sterilize jars or bottles by placing in a deep pan, cover with water and boil gently for 10 minutes. Remove and place mouth-side down on a clean tea towel to drain. When ready to fill, place lids in a small saucepan, cover with clean water and bring just to the boil.

Fill jars with hot syrup, leaving 1/2 inch headspace and seal.

If syrup is to be stored longer than about a month, process jars or bottles in a hot water bath. Place hot jars of syrup in a deep pan of simmering water, making sure water covers jars by 1/2 inch. Simmer gently for about 20 minutes.

