

June 26, 2019

Berry, Berry Sweet
By Jan Irwin
UCCE Master Food Preserver of El Dorado County

Well summer is finally here!! After so many months of rain, and an unusually wet May, it seemed like it would never arrive. Cool mornings have allowed me the pleasure of slowly assessing my garden with a nice cup of coffee. Some things, like my peppers, have languished a bit from the late rain and hail but just as every cloud has its silver lining, I realized that my blackberry bushes will have a bumper crop this year! So, with a plethora of these beauties in hand I had to figure out what to do. I thought this year I would like to make something a bit different than just jam and I found a recipe for Blackberry syrup with liqueur. I think this will make excellent gifts for the holiday season- if it doesn't get used up first!

Please note this recipe calls for the use of liquid pectin not dry pectin. Pectin is not interchangeable, so in whatever recipe you are using you must follow the pectin suggested. I have found that when I am trying to make something that is more translucent like a pepper jelly my recipe will call for liquid pectin. It's a bit pricier but will be worth it in the end.

BLACKBERRY LIQUEUR SYRUP

ADAPTED FROM THE Ball Complete Book of Home Preserving, 2006/2012

- 4 cups blackberries
- ½ cup Chambord or other raspberry liqueur
- ¾ cup granulated sugar
- 1 Tbsp lemon zest
- 1 Tbsp lemon juice
- 1 pouch (3oz) liquid pectin
- 3 half pint jars and lids

DIRECTIONS

PREPARE boiling water canner or steam canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.

In a large stainless-steel saucepan, combine blackberries, Chambord and sugar. Cover and let stand for 2 hours, stirring occasionally to dissolve sugar. Add lemon zest and juice; bring to boil over medium-high heat. Stir in liquid pectin and return to full rolling boil. Boil hard for one minute, stirring constantly. Remove from heat. Skim off foam, if necessary.

Ladle hot syrup into hot jars, leaving ¼ inch headspace. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.

Process in either a boiling water or steam canner for 5 minutes between 0-1,000', 10 minutes at 1,001-6,000' and 15 minutes above 6,000'. If using a boiling water canner, remove lid and wait 5 minutes before removing jars. If using a steam canner, wait 3 minutes before removing lid. Let jars cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

If you would like to get other great ideas for some Sweet Treats join the Master Food Preservers on June 29th at 9:00 A.M. Placerville Fairgrounds, 311 Fair Lane . More information here:

http://cecentralsierra.ucanr.edu/Master_Food_Preservers/Classes/?calitem=449701&g=40542

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UCCE Master Food Preservers are available to answer home food preservation questions; leave a message at (530) 621-5506 or email us at edmfp@ucanr.edu. For more information about our program and events, visit our website at <http://ucanr.edu/edmfp>. Sign up to receive our ENewsletter at <http://ucanr.org/mfpnews/>. Find us on Facebook, too (UCCE Master Food Preservers of El Dorado County)!