



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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## Strawberry Lemonade Juice Concentrate



Yield: About 7 pint jars

- 6 cups hulled strawberries
- 4 cups freshly squeezed lemon juice
- 6 cups sugar

Use a blender or a food processor and purée the strawberries until smooth and put in a large pot. Add lemon juice and sugar and stir to combine.

Heat to 190° F. Stir to dissolve sugar, but do not boil. Remove from heat and skim off foam.

Ladle into hot jars, leave ¼-inch headspace, clean jar rims. Apply lids and rings. Screw band down until resistance is met, then increase to fingertip-tight.

Process in a boiling water canner or atmospheric steam canner for 15 minutes 0-1000 ft., 20 minutes 1001-6000 ft., 25 minutes above 6000 ft. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes.

For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

To reconstitute, mix one part concentrate with one part water, tonic water or ginger ale. Adjust concentrate to taste.

Source: *Ball Complete Book of Home Preserving 2006/2012*

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