

# Strawberry Syrup

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# Recipe

- ▶ Ball Blue Book, 2020 edition, page 130
- ▶ Yields about 3 pints



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# Supplies

- ▶ Candy thermometer
- ▶ Jelly bag or cheesecloth
- ▶ Headspace ruler
- ▶ Jar lifter
- ▶ Paring knife
- ▶ Canning funnel
- ▶ Ladle



# Ingredients

- ▶ 2-1/2 quarts of strawberries (about 5 to 6 pounds)
- ▶ 3 cups water, divided
- ▶ 1 2-inch strip of lemon peel
- ▶ 2-1/2 cups sugar
- ▶ 3-1/2 cups corn syrup
- ▶ 2 tablespoons lemon juice (about 1 medium)





# Method

- ▶ Wash strawberries and lemon under cold running water and drain
- ▶ Remove stems and caps from strawberries
- ▶ Crush strawberries using a potato masher
- ▶ Cut the yellow portion of lemon peel into a 2-inch strip
- ▶ Cut lemon in half crosswise and extract juice measuring 2 tablespoons



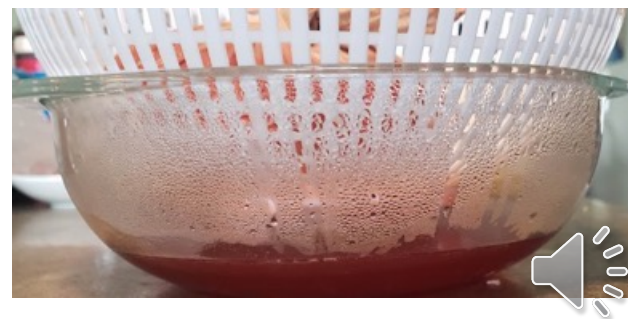
## Method, continued

- ▶ Combine strawberries with 1-1/2 cups water and lemon peel in a medium saucepan
- ▶ Bring mixture to a simmer and simmer for 5 minutes



## Method, continued

- ▶ Strain the mixture through a damp jelly bag or several layers of cheesecloth and set aside



# Method, continued

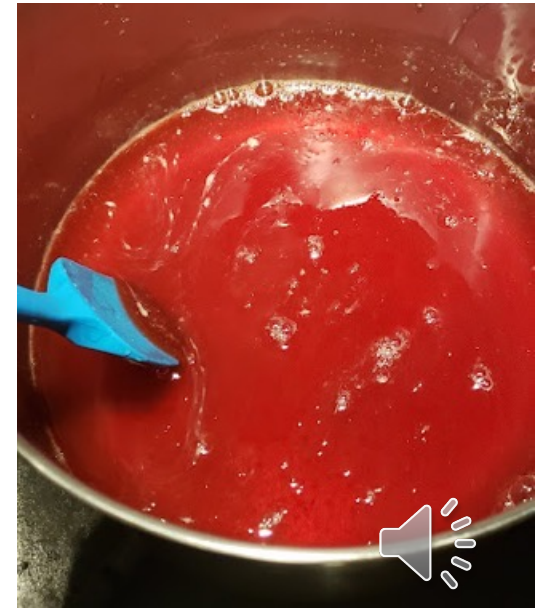
- ▶ Prepare your canner, jars, and lids
- ▶ Combine sugar with 1-1/2 cups water in a large saucepan
- ▶ Boil the mixture to 230 degrees Fahrenheit (adjust for altitude)





## Method, continued

- ▶ Stir in strawberry syrup and corn syrup and boil for 5 minutes
- ▶ Stir in the lemon juice



## Method, continued

- ▶ Ladle hot syrup into hot jars leaving 1/4-inch headspace
- ▶ Clean the jar rims



## Method, continued

- ▶ Center lids and adjust bands to fingertip-tight
- ▶ Place jars in a canner and repeat until all jars are filled
  - ▶ Follow the directions for your canner type
- ▶ If using a boiling water canner, cover jars by 1 inch of water
- ▶ Process pint jars for 10 minutes
- ▶ For boiling water canners, turn off heat and remove lid letting jars cool in the canner for 5 minutes



## Method, continued

- ▶ Remove jars from the canner
- ▶ Do not retighten the bands if loose
- ▶ Let cool completely (about 12 hours)
- ▶ Label and store jars





# Notes

- ▶ Fruit syrup is typically thin
- ▶ If you desire a thicker syrup, you can combine 1 cup of syrup with 1 tablespoon of cornstarch in a small saucepan
- ▶ Whisk together while the syrup is still cold, then turn on the heat and bring to a boil, cooking until the syrup thickens
- ▶ **Do not add cornstarch before canning – thickening step should only be done before serving**



## Notes, continued

- ▶ This recipe as written makes 3 pints (16oz jars). I made a half batch and used half pints (8oz jars).
- ▶ You can always scale **down** the jar size, but can never scale up. If a recipe is written for half pints, you must use half pints or smaller.
- ▶ The processing time remains the same.



# Serving suggestions

- ▶ Over plain ice cream or pound cake
- ▶ Use as a filling between layers of cake
- ▶ Mix with sparkling water or ginger ale for a refreshing beverage
  - ▶ Use 2 tablespoons for each 8oz of liquid



Questions?



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