



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Berry Sauces



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Yield: About six 8-ounce jars

- 9 cups hulled strawberries
- $\frac{2}{3}$ cup unsweetened apple juice
- 1 tablespoon grated orange zest
- $1\frac{1}{2}$ cups sugar
- $\frac{2}{3}$ cup corn syrup
- $\frac{1}{2}$ cup orange juice

In large pot, combine strawberries, apple juice and orange zest. While gently heating, use a potato masher to crush berries. Bring to a gentle boil and gradually add sugar. Stir until completely dissolved. Continue to boil and gradually stir in corn syrup and orange juice. Stirring constantly, bring to a full rolling boil over high heat. Boil hard for about 15 minutes, stirring occasionally to prevent sticking.

Ladle into hot jars, leave $\frac{1}{4}$ -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 10 minutes 0-1000 ft., 15 minutes 1001-6000 ft., 20 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.

Variation: Raspberry Sauce

- 10 cups raspberries 1 cup unsweetened apple juice
- 1 tablespoon grated orange zest 1½ cups granulated sugar
- ⅔ cup corn syrup ½ cup orange juice

Follow directions for Strawberry Sauce, above. After adding corn syrup and orange juice, reduce boiling time (not processing time) to 12 minutes.

Variation: Blueberry Sauce

- 7 cups blueberries 2¾ cups unsweetened apple juice
- 1 tablespoon grated lemon zest 1¼ cups sugar
- ⅔ cup corn syrup ¼ cup lemon juice

Follow directions for Strawberry Sauce, above.

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



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