

Mixed Berry Syrup

adapted from the *Ball Blue Book Guide to Preserving*

makes 6 cups

2 quarts berries (blackberries, raspberries, ollalie berries, etc.)

6 cups water, divided

3 cups sugar

2 tablespoons lemon juice

Wash and drain berries. Place berries in a medium saucepan and crush. Add 2 cups of water. Simmer for 5 minutes. Strain through cheese cloth or a fine mesh sieve. Set aside.

Combine 4 cups of water and sugar in a medium saucepan. Bring to a boil and continue boiling until the temperature reaches 230 degrees. (You will need a candy thermometer for this.) Once temperature is reached, add the strained berry juice. Boil 5 minutes. Stir in lemon juice.

Pour syrup into hot sterile jars leaving a 1/4 inch head-space. Top with lid and ring. Process in a boiling water canner for 10 minutes.

If the syrup does end up thinner than you like, add 1 tablespoon of cornstarch to 1 cup syrup and heat to a boil. Cook until syrup thickens. Do not add the cornstarch before canning. I used a mixture of raspberries and ollalie berries, but it would be delicious with blackberries as well.