

BREAD & BREAKFAST

Marionberry Syrup

I ordered marionberry purée from Bithel Farms (14 lbs.!) and made a big batch of pancake syrup. This is a nice Christmas gift for friends, neighbors, etc., with a pancake mix or recipe attached. Plan on an entire morning to make it.

14 lbs. marionberry (blackberry) purée
24 cups sugar (just use 1 cup sugar to every cup purée you have)
grated peel of 2 lemons
freshly grated nutmeg

Put purée in a very large stock pot (our largest Christmas soup one) and add sugar. Stir until mixed. Keep stirring on high until mixture reaches a boil. Boil rapidly for 2 minutes. Pour into sterilized glass canning pint jars, leaving 1/2 inch headspace. (This made about 19 pint jars of syrup.) Wipe the rims and put new (heated in water) lids and clean rings on snugly. Process in a boiling water bath for 15 minutes (depending on where you live--see below). Remove from water, allow to cool, check that the jars sealed, date, and put away for some fabulous breakfasts to come.

If you want a thicker consistency, I did read in one recipe that you can add some pectin from a pectin for making jam package (follow the directions in the package).

Serving suggestion: Oatmeal blueberry pancakes and whipped orange banana juice. OOH baby.

The information below for the processing time came from http://community.tasteofhome.com/community_forums/f/30/t/77080.aspx.

Style of Pack: Hot. Jar Size: Half-pints or Pints.
Process Time at Altitudes of 0 - 1,000 ft: 10 min.
1,001 - 6,000 ft: 15 min.
Above 6,000 ft: 20 min.

