

Canned Blackberry Syrup



Your Key Ingredient to Food Preservation:

[NESCO Smart Canner](#)

[NESCO 6-Piece Canning Kit](#)

[NESCO Electric Food Strainer](#)

Ingredients:

- 3 cups blackberries
- 1 cup granulated sugar
- 1 tbs. lemon juice
- 1 cup water

Directions:

1. Prepare the Blackberries:

Wash your blackberries thoroughly or thaw if using frozen

ones.2. **Strain the Mixture**

Use our **NESCO Electric Food Strainer** to get as much juice out as possible and get rid of seeds.2. **Make the Syrup**

Return the strained juice to the pot and add the sugar. Stir over medium heat until the sugar completely dissolves (around 5 minutes). Add lemon juice if using. Simmer for another 10 minutes until it thickens slightly.

3. **Prepare the Smart Canner**

- **Sterilize the Jars:** Most smart canners have a sterilization setting. Follow your canner's instructions to sterilize the jars before filling them, or use boiling water for 10 minutes in a separate pot.

- **Prepare the Canner:** Add the recommended amount of water to the base of your smart canner according to the manufacturer's instructions for water-bath canning.

4. **Fill the Jars**

Using a canning funnel, carefully pour the hot blackberry syrup into sterilized jars, leaving about $\frac{1}{4}$ inch of headspace. Wipe the rims of the jars with a clean, damp cloth, and secure the lids.

5. **Process in the Smart Canner**

- Place the filled jars into the Nesco Smart Canner.
- Place liner pot in canner.
- Place canning rack in bottom of the liner pot.
- In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the jars.
- Press WB/Steam button on the control panel.
- Press the **TIME (+)** to set time for 10 minutes.
- Make sure the **Pressure Limiting Valve** is set to

Exhaust.

- Press **Start** button (DO NOT press Pressure Cook)
- Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
- Press **Start** again when the constant stream of steam is seen, the timer will automatically start.
- Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.

6. Cool and Store

When the canning cycle is complete, carefully remove the jars and allow them to cool on a towel. Check that the lids are properly sealed by pressing the center; if the lid doesn't flex, it's sealed.

Store your jars of blackberry syrup in a cool, dark place for up to a year. Once opened, refrigerate and use within a few weeks.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.