

Maple Strawberry Smooch

This sauce is lightly sweetened and flavored with maple syrup to give desserts a gentle kiss of maple sweetness. Spoon it over or under cake, frozen dessert, fruit salad, pancakes or French toast. Or, stir it into hot cereal to both sweeten and add flavour.

4- 3/4 cups (1175 ml) puréed strawberries, about 8 cups (2 L) whole

1 -1/2 cups (375 ml) maple syrup

1 cup (250 ml) unsweetened apple juice

3 tbsp (45 ml) lemon juice

1 pkg (57 g) BERNARDIN *Original* Fruit Pectin

- Place 6 clean 250 ml mason jars on a rack in a boiling water canner; cover jars with water and heat to a simmer (180°F/82°C). Set screw bands aside; heat SNAP LID® sealing discs in hot water, not boiling (180°F/82°C). Keep jars and sealing discs hot until ready to use.
- Wash and hull strawberries. Working in small batches, purée berries in a food processor fitted with a metal blade just until smooth. Measure 4 3/4 cups (1175 ml) into a large, deep stainless steel saucepan. Add maple syrup, apple juice and lemon juice. Stirring frequently, bring mixture to a boil. Slowly whisk in Fruit Pectin, stirring until dissolved. Return mixture to a full boil and boil hard 1 minute. Remove from heat.
- Ladle hot smooth into a hot jar to within 1/4 inch (0.5 cm) of top of jar (headspace). Using nonmetallic utensil, remove air bubbles and adjust headspace, if required, by adding more smooch. Wipe jar rim removing any food residue. Centre hot sealing disc on clean jar rim. Screw band down until resistance is met, then increase to fingertip tight. Return filled jar to rack in canner. Repeat for remaining marmalade.
- When canner is filled, ensure that all jars are covered by at least one inch (2.5 cm) of water. Cover canner and bring water to full rolling boil before starting to count processing time. At altitudes up to 1000 ft (305 m), process –*boil filled jars* – **10 minutes**.*
- When processing time is complete, remove canner sealing disc, wait 5 minutes, then remove jars without tilting and place them upright on a protected work surface. Cool upright, undisturbed 24 hours; DO NOT RETIGHTEN screw bands.
- After cooling check jar seals. *Sealed discs curve downward and do not move when pressed*. Remove screw bands; wipe and dry bands and jars. Store screw bands separately or replace loosely on jars, as desired. Label and store jars in a cool, dark place. For best quality, use home canned foods within one year.

Makes 6 x 250 ml jars.

Note: Pure maple syrup delivers the best flavour. Artificially flavoured maple syrup is acceptable. Pancake syrup is not recommended.

BOILING WATER CANNER - ALTITUDE ADJUSTMENTS			
* At altitudes higher than 1,000 ft (305 m) increase processing time as indicated in chart.	ALTITUDE		INCREASE Processing Time
	FEET	METERS	
	1,001 – 3,000	306 - 915	5 minutes
	3,001 – 6,000	916 – 1,830	10 minutes
	6,001 – 8,000	1,831 – 2,440	15 minutes
	8,001 – 10,000	2,441 - 3,050	20 minutes

Recipe from *Bernardin Complete Book of Home Preserving*, (2006 Robert Rose Inc.)

