



Blackberry Liqueur Syrup

(Makes 3 half-pints)

Reference: Ball Complete Book of Home Preserving (2020) page 196

Quantity	Ingredients
4 cups	Blackberries
½ cup	Chambord or other raspberry liqueur
¾ cup	Granulated Sugar
1 Tbsp	Grated Lemon Zest
1 Tbsp	Lemon Juice
1	Pouch (3 oz) liquid pectin

Instructions:

1. Prepare canner, jars and lids.
2. In a large stainless-steel saucepan, combine blackberries, Chambord and sugar. Cover and let stand for 2 hours, stirring occasionally to dissolve sugar. Add lemon zest and juice, bring to a boil over medium high heat. Stir in liquid pectin and return to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam, if necessary.
3. Ladle hot syrup into hot jars, leaving ¼ inch headspace. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars and let cool for 24 hours and store in a cool dry space.

Serving Suggestions: *The addition of Chambord, a raspberry liqueur, adds sensational flavor to this elegant sauce. Try it over puff pastries stuffed with lemon curd or lemon sorbet.*

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