



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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## Maple-Walnut Syrup

*This versatile, tasty syrup is wonderful served warm over pancakes and waffles. Use it as a topper for oatmeal, too, or pair it with baked Brie for a savory appetizer. It's great to have on hand for weekend guests, and it makes a lovely holiday gift!*

*Yield: about 4 half-pint jars*

- 1 ½ cups corn syrup
  - 1 cup pure maple syrup
  - ½ cup water
  - ½ cup granulated sugar
  - 2 cups walnut pieces
1. In a stainless steel saucepan, combine the corn syrup, maple syrup and water. Add the sugar and heat over medium heat, stirring until the sugar is dissolved.
  2. Increase heat to medium-high and bring to a boil, stirring occasionally. Reduce heat and boil gently, stirring constantly, until syrup begins to thicken, about 15 minutes.
  3. Stir in walnuts and cook for 5 minutes.
  4. Ladle hot syrup into a hot jar, leaving ¼-inch headspace. Wipe jar rims with a dampened clean paper towel or cloth. Apply and adjust two-piece metal canning lids. Place jar in canner. Repeat with remaining jar(s).
  5. Process half-pint jars in a boiling water or atmospheric steam canner as follows:
    - 10 minutes at 0-1,000 feet elevation
    - 15 minutes at 1,001-3,000 feet elevation
    - 20 minutes at 3,001-6,000 feet elevation
    - 25 minutes at 6,001-8,000 feet elevation
  6. For boiling water canning, turn off heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off heat, leave canner lid on and wait 2-3 minutes. Remove jars to a rack or towel and let cool, undisturbed, for 12-24 hours and then check seals. Store unsealed jars in the refrigerator or reprocess. Clean and label sealed jars and store in a cool, dry dark location.

*Source: Adapted from Ball Complete Book of Home Preserving*

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