



Sunshine Citrus Dessert Sauce



Preparation

- Sanitize your work area!
- Gather your supplies and ingredients



- Recipe: <https://www.berardin.ca/recipes/en/sunshine-citrus-dessert-sauce.htm?Lang=EN-US>





Ingredients

- 9 cups of prepared clementine, honey tangerines, mandarins, or other small oranges (about 5 lbs)





Ingredients

- 1 $\frac{1}{4}$ cups granulated sugar
- 1/3 cup orange juice





Ingredients

- $\frac{1}{4}$ cup liquid honey





Ingredients

- 3 quarter-sized pieces peeled ginger root
- 1 4-inch cinnamon stick





Prepare your jars and canner

- Place 7 clean $\frac{1}{2}$ pint mason jars on a rack in a boiling water canner. Cover jars with water and heat to a simmer (180°F). Set screw bands aside. Keep jars hot until ready to use.
- Wash lids in hot, soapy water, dry, and set aside until needed.



Prepare the fruit

- Peel fruit; remove white pith and any seeds from each segment. Measure 9 cups prepared segments; set aside.



Prepare the syrup

- Combine sugar, orange juice, honey, gingerroot and cinnamon stick in a large stainless steel saucepan. Bring to a boil; stirring until sugar is dissolved. Add citrus segments to saucepan; return to a boil and boil 5 minutes. Discard gingerroot pieces and cinnamon stick.



Fill the jars

- Pack fruit into a hot jar to within $\frac{3}{4}$ inch of top rim. Add hot syrup to cover fruit to within $\frac{1}{2}$ inch of top of jar (headspace). Using nonmetallic utensil, remove air bubbles and adjust headspace, if required, by adding more fruit and hot syrup.



Wipe rims

- Wipe jar rim removing any food residue. Center the lid on a 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 fruit and hot syrup.



Fill the canner

- When canner is filled, ensure that all jars are covered by at least one inch of water. Cover canner and bring water to full rolling boil before starting to count processing time. At altitudes up to 1000 ft, process for 10 minutes.





Remove processed jars

- When processing time is complete, remove canner lid, 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 lids 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.





Serving suggestion

- Try this Sunshine Citrus Dessert Sauce spooned over ice cream or pound cake for a delectable treat

