

## Huckleberry Syrup

<http://userealbutter.com/2014/09/14/huckleberry-syrup-recipe/>  
based on [\*this recipe from Fine Cooking\*](#)

3 cups huckleberries (or any fresh berries)  
1/4 cup water (increase to 1/2 cup water if using strawberries)  
1-2 tbsps lemon juice (optional)  
1-2 cups sugar

Place the berries in a medium saucepan. Crush the berries with a potato masher or other flat-bottomed object good for crushing things. Add 1/4 cup of water (or 1/2 cup if using strawberries) and lemon juice, if using, to the berries. Bring the berries to a boil over medium heat. Reduce the heat to medium-low and simmer for about 5 minutes. Pour the mixture into a sieve, catching the liquid in a bowl or large measuring cup. You can gently press on the solids with the back of a spoon taking care not to press any of the solids through. Clean the saucepan you just used or get a clean one out. Measure the juice volume. For every 1/4 cup of liquid juice add 1/4 cup of sugar – a 1:1 ratio. Place the juice and sugar in the clean saucepan. Bring it to a boil over medium heat, stirring to dissolve the sugar. Reduce to low heat and simmer for about a minute until the syrup thickens. Refrigerate for up to 2 weeks. Makes 24 ounces of syrup.