

## Strawberry Syrup

<http://userealbutter.com/2012/06/10/strawberry-syrup-recipe/>  
from *Food in Jars* by [Marisa McClellan](#)

2 pints (715 g) strawberries, hulled and chopped  
3 cups (720 ml) water  
2 cups (400 g) granulated sugar

Place the strawberries and 3 cups of water in a medium saucepan and bring the liquid to a boil. Reduce to a simmer and let cook for 15 minutes until the water has turned a bright red and the strawberries are soft and a faded pink. Strain the liquid through a fine-mesh sieve, taking care not to press the strawberries (okay, I pressed ever so gently, but don't go nuts). Pressing the berries will result in a cloudy syrup. When the berries are done dripping, discard the solids and return the juice to the saucepan with the 2 cups of sugar. Heat the juice and sugar over high heat, stirring to help dissolve the sugar, until it comes to a boil. Skim any foam that forms on the surface. Remove from heat and let cool. Makes 1 liter (about a quart). [Edit: Will keep for 2 weeks in the refrigerator or you can can it for longer storage. Please refer to Marisa's book on how to process and can this recipe.]