

Chocolate Raspberry Sauce*

Ball - Fresh Preserving recipe

Makes about 6 (8 oz) half pints

This incredible chocolate raspberry sauce has limitless potential! It is decadent, rich and fantastically versatile. Serve over ice cream, cheesecake or fruit. It makes a sure-to-be-appreciated hostess gift.

You will need

- 1/2 cup sifted unsweetened cocoa powder
- 6 Tbsp Ball®RealFruit™ Classic Pectin
- 4 1/2 cups crushed red raspberries
- 6 3/4 cups granulated sugar
- 4 Tbsp. bottled lemon juice

Directions

1. **PREPARE** boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
 2. **COMBINE** cocoa powder and pectin in a medium glass bowl, stirring until evenly blended. Set aside.
 3. **COMBINE** crushed raspberries and lemon juice in a large stainless steel saucepan. Whisk in pectin mixture until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard for 1 minute, stirring constantly. Remove from heat and skim off foam.
 4. **LADLE** hot sauce into hot jars leaving 1/4 inch headspace. Remove air bubbles. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight. Place jar in boiling water canner. Repeat until jars are filled.
 5. **PROCESS** jars for 10 minutes, adjusting for altitude. Turn off heat, remove lid, let jars stand 5 minutes. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.
- This sauce is thick and may need to be heated slightly to liquefy

<https://www.freshpreserving.com/blog?cid=chocolate-raspberry-sauce>

Berry-licious BBQ

(Fresh Preserving original recipe)

2 tsp olive oil
1 medium onion, small diced, about 1 cup
2 Tbs tomato paste
1 ½ c canned tomato puree
1 8 oz jar Mixed Berry Jam
½ apple cider vinegar
2 tsp Dijon mustard
¼ c Worchester or soy sauce
2 tsp chili powder
2 tsp garlic powder
½ - 1 tsp cayenne pepper
½ tsp salt

Heat olive oil in a 3-4 qt saucepan over medium heat, add onions and sauté until translucent, about 5 minutes. Stir in tomato paste then tomato puree. Cook, reducing heat and stirring frequently, 5 minutes. Add entire mixed berry jam and remaining ingredients. Bring mixture to boil, reduce heat and simmer 10 minutes. Remove from heat.

Puree in food processor or with an immersion blender

Use immediately or store in refrigerator up to 1 week, up to 3 months in the freezer

Mixed Berry Hand Pies

(Fresh Preserving original recipe)

Makes 8 hand pies
1 8 oz. jar of Mixed Berry Jam
2 cups fresh berries
Zest from 1 lemon
2 Tbs cornstarch
3 Tbs milk for brushing on dough
3 Tbs sugar for topping pies
1 recipe Simple Flaky Pastry Dough (below)

Combine berries with cornstarch and lemon zest in a small bowl, set aside

Make the pastry dough per instructions below. Roll each ball into a 5-6 in circle on a well-floured surface to prevent dough sticking. Work in batches of 4

Spread 1-2 Tbs of mixed berry jam in the center of each circle leaving a ½” edge to seal, top each jam circle with ¼ c berry cornstarch mixture. Fold circles in half, using a fork to seal the edge. Place pies on baking sheets lined in parchment paper, brush with milk and sprinkle with sugar. Before baking, cut decorative slits or poke with a fork. Refrigerator for 20 minutes before baking.

Bake at 400° until filling is bubbling, about 25 minutes

Simple Flaky Pastry Dough

2 ½ c flour plus more for rolling
2 Tbs. sugar
1 Tsp salt
8 oz. (2 sticks) cold unsalted butter, cut into ½ inch pieces
½ c ice cold water

Blend dry ingredients in food processor bowl, adding butter in 2 batches, pulsing between each addition until butter is in pea sized pieces. Add ¼ c ice water all at once, pulsing quickly, slowly add remaining water until dough ball comes together. You want to be able to see pieces of butter in the dough this is what makes a flaky crust. Pat dough into a circle and cut into 8 sections, wrap dough and chill for at least 20 minutes.

5 Ingredient Blackberry Jam Bars

(Thirtyhandmadedays.com)

1 c unsalted butter, softened
2/3 c sugar
2 c flour
Pinch of salt
1 c jelly jam or preserves of your choice

1. Preheat oven to 375°
2. Beat butter until creamy
3. Add sugar
4. Add flour until crumbly
5. Spread 2/3 of mix into bottom of 8 x 8 pan that has been lightly greased
6. Spread jam/jelly/preserves over crust layer
7. Sprinkle remaining mix over the top
8. Bake for 25-30 minutes
9. Let cool in pan before cutting into bars and removing

Low Sugar Triple Berry Jam

What You'll Need

6 cups crushed berries * **NOTE** Any combination of berries will work with this recipe*

buy about 3 pints fully ripe strawberries,

1 ½ pints fully ripe red raspberries, and

1 pint fully ripe black raspberries

4 ½ cups sugar-measured into a separate bowl

1 box Sure Jell Premium Fruit Pectin for Less or No Sugar Needed Recipes

½ t butter or margarine

Let's Make It

1. Use dry measuring cup to measure exact amount of prepared fruit.
2. Measure exact amount of sugar into large bowl. **DO NOT REDUCE THE SUGAR IN RECIPE SINCE THAT WILL RESULT IN SET FAILURES**
3. Combine ¼ cup sugar from measured amount and 1 pkg. SURE JELL For Less or No Sugar Needed Pectin in large pot. Stir in fruit. Add ½ t butter or margarine to reduce foaming, if desired.
4. Bring mixture to a full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly.
5. Stir in remaining sugar. Return to full rolling boil and boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam with a metal spoon.
6. Ladle immediately into prepared jars, filling to within ¼ inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly.
7. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1-2 inches. Add boiling water, if needed) Cover; bring water to gentle boil. Process jam 10 minutes, adjusting processing time if necessary as directed in Altitude Chart. Remove lid of canner and wait 5 minutes before removing jars. Let prepared jars stand at room temperature 24 hours. Store unopened jam in cool, dry, dark place up to 1 year. Refrigerate opened jams up to 3 weeks.