

Ahhhhhh, Spring.

It is strawberry season. I think we all grin with delight when we see our first strawberries of the season. My car has been trained to stop when the roadside strawberry stands open for the season. But, it is still citrus season, too. Lemon trees are still loaded and prices in markets are lower. Why not combine these two wonderful flavors and make...

Strawberry Lemonade Concentrate



Photo courtesy of sbcanning

The sweetness of fresh, ripe strawberries adds the perfect balance to tart lemons in this recipe. Preserving the freshness allows you to serve this summertime favorite at any special occasion throughout the year.

Makes about 7 pints

6 cups strawberries, cleaned and hulled
4 cups freshly squeezed lemon juice
6 cups sugar

Directions:

- 1.) PREPARE boiling water canner. Heat jars and lids in simmering water until ready to use. Do not boil. Set bands aside.
- 2.) PURÉE strawberries in a blender or food processor fitted with a metal blade, working in batches, until smooth. Transfer to a large stainless steel saucepan as completed.
- 3.) ADD lemon juice and sugar to strawberry puree, stirring to combine. Heat to 190° F over medium-high heat, stirring occasionally. **DO NOT BOIL.** Remove from heat and skim off foam.
- 4.) LADLE hot concentrate into hot jars leaving 1/4 inch headspace. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
- 5.) PROCESS jars in a boiling water canner for 15 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

QUICK TIP:

To reconstitute, mix one part concentrate with one part water, tonic water or ginger ale. Adjust concentrate to suit your taste.