



It's blueberry season!

Many of our local u-pick blueberry farms are now open. We all know blueberries are pretty expensive, but, oh, so worth the effort and expense. Here is a recipe that gets the most out of your harvest basket, Blueberry Bonanza - 2 recipes in one!

Enjoy blueberry butter as you would any other butter; on scones and biscuits, as a filler for cakes and other desserts or use it as a base for BBQ sauce. Blueberry syrup is easy to use - pancakes, ice cream or over pound cake.

BLUEBERRY BONANZA

Source: Ball Complete Book of Home Preserving

Makes four 8-ounce jars of syrup and five 8-ounce jars of butter

12 cups blueberries

Water

6 cups granulated sugar, divided

2 cups corn syrup

Grated zest of one lemon

Juice of two lemons or commercial juice to equal that of two lemons

1 tsp. ground nutmeg

½ tsp. ground cinnamon

In a large non-reactive saucepan, combine blueberries with 3 cups water. Bring to a boil over medium-high heat, stirring and crushing mixture with a potato masher. Reduce heat and boil gently, stirring occasionally, for 5 minutes.

Transfer blueberries to a dampened jelly bag or a strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip until 5 cups juice has been collected, adding water if necessary to yield the required quantity. Set juice aside. Puree remaining pulp and juice in a blender or a food processor fitted with a metal blade.

Prepare canner, jars and lids.

Blueberry Syrup

In a clean large, deep non-reactive saucepan, combine 1 cup water and 3 cups of the granulated sugar. Bring to a boil over high heat, stirring to dissolve sugar. Stir in blueberry juice, corn syrup and half of the lemon juice; return to a boil. Reduce heat to medium-high and boil steadily, stirring occasionally, until mixture is slightly thickened, about 35 minutes. Remove from heat and skim off foam. Ladle hot syrup into hot jars, leaving $\frac{1}{4}$ inch headspace. Wipe rims; place lids and rings on jars. Tighten rings only finger tight. Place jars in canner, ensuring they are completely covered in water. Bring to a boil and process for 10 minutes, adjusting for altitude. Remove jars from canner and cool completely before cleaning, labeling and storing.

Blueberry Butter

Meanwhile, in a separate clean large non-reactive saucepan, combine blueberry puree, remaining 3 cups sugar, lemon zest, remaining lemon juice, nutmeg and cinnamon. Bring to a boil over medium-high heat, stirring frequently. Reduce heat to medium and boil, stirring frequently, until mixture thickens and holds its shape on spoon. Ladle hot butter into hot jars, leaving $\frac{1}{4}$ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot butter. Wipe rims; place lids and rings on jars. Tighten rings only finger tight. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes, adjusting for altitude. Remove jars from canner and cool completely before cleaning, labeling and storing.