



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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### Fruit Juice Syrup With Pectin



Yield: about 6 half-pint jars

- 4 ½ cups sugar
- 3 ¼ cups berry juice (any berry or combo of berries can be used)
- 1 package powdered pectin
- 1 ½ tsp. baking soda

Extract the juice as you would for jelly:

[https://nchfp.uga.edu/how/can\\_07/extract\\_juice.html](https://nchfp.uga.edu/how/can_07/extract_juice.html)

In a large kettle, combine fruit juice, pectin, and baking soda. Stir thoroughly, scraping sides of kettle to completely dissolve pectin. Stir until pectin is completely dissolved. Place over high heat and bring to boil, stirring constantly. Add sugar, continue stirring and return to a boil that cannot be stirred down. Boil, following the directions on the pectin package, usually 1 minute after adding the pectin.

Quickly pour hot syrup into a hot jar, dividing solids equally among jars and filling to within 1/4 inch of top of jar (headspace). Wipe jar rim removing any food residue. Center flat lid on clean jar rim. Screw band down until resistance is met, then increase to fingertip tight. Return filled jar to rack in canner. Repeat for remaining syrup.

Place jars in canner a boiling water or atmospheric steam canner. Process for: 0-1000 ft. = 10 minutes, 1001-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes. Cool jars for 12-24 hours, wash, label, and store in a cool dark place.

*Source: Sure-jell pectin*

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