



Maple Strawberry Smooch

(Makes 6 half-pints)

Reference: Ball Complete Book of Home Preserving (2020) page 181

Quantity	Ingredients
4¼ cups	Pureed strawberries
1½ cups	Pure Maple Syrup
1 cup	Unsweetened Apple Juice
3 Tbsp	Lemon Juice
1	Packet (approx. 1.75 oz) regular powdered fruit pectin

Instructions:

1. Prepare canner, jars and lids.
2. In a large stainless-steel saucepan, combine pureed strawberries, maple syrup, apple juice and lemon juice. Bring to a boil over medium high heat stirring frequently. Add pectin, stirring constantly until dissolved. Bring to a full rolling boil and boil hard for 1 minute. Remove from heat.
3. Ladle hot smooch into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot smooch. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars and let cool for 24 hours and store in a cool dry space.

Serving Suggestions: *This sauce is lightly sweetened and flavored with maple syrup to give desserts a gentle "kiss of maple sweetness". Spoon it over cake, frozen desserts or fruit salad, or stir it into hot cereal to add both flavor and sweetness.*

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