

Simple Summer Berry Preserves

Ingredients:

6 baskets of strawberries (6 oz. each)

6 baskets of raspberries (4 oz each)

6 baskets of blackberries (4 oz each)

Juice from 2 lemons

Zest from 1 large orange

2 cups of sugar

Low Sugar Pectin

*makes 8 jars of preserves



Trim the strawberries and rinse all of the fruit, combine in large bowls and set aside.

Sterilize canning jars in a large pot to avoid any bacteria issues. Use the pot to submerge clean jars with a jar lifter in boiling water for 5 minutes to sterilize them, and set aside on a kitchen towel.

After jars are sanitized, place mixed fruit in 2 large pots on the stove. If you have only 1 pot, you can cut the recipe in half, or just repeat after the first batch is done.

Add the lemon juice, orange zest, sugar, and pectin in amount according to the package instructions.

Turn the stove up to medium high, bring the mixture to a low boil, and continuously stir the fruit mixture for 15 minutes. You'll see your fruit will begin to break down. Cook your fruit over medium heat for 12-15 minutes, stirring constantly.

Turn the heat off, and ladle your chunky fruit mixture into your jars with a jar funnel. Leave 1/3 inch of headspace at the top and a clean rim, add the rim lid and cap, and return the jars to the canning pot filled with boiling water.

Process (or boil) jars for 12 minutes. Remove jars from the water and listen for the "pop" that occurs when jars are successfully sealed.

Makes eight 16 oz. jars.