

BlackberryLemonade Concentrate (Yield: About 3 pint jars)

3 cups blackberries

2 cups freshly squeezed lemon juice or bottled

3 cups sugar

Use a blender or a food processor and purée the blackberries until smooth and strain through a fine mesh strainer to remove seeds, put in a large pot. Add lemon juice and sugar and stir to combine. Heat to 190° F. using medium-high heat. Stir occasionally and do not boil. Remove from heat and skim off any foam. Ladle into hot jars, leave ¼-inch headspace, clean rim, place lids and screwbands. Place jars in prepared canner, with jars completely under water. Bring to a boil, reduce heat to maintain gentle boil and process for 15 minutes. Turn off heat and remove canner lid. Allow jars to sit in canner for 5 minutes before removing. Set jars on rack or towel out of drafts and allow to cool. Remove screw band, label and store. To reconstitute, mix one part concentrate with one part water, tonic water or ginger ale. Adjust concentrate to suit your taste.