

StrawberryLemonade Concentrate Makes 6-8 pints or 3quarts of canned concentrate

6 cups strawberries,cleaned and hulled

4 cups freshly squeezed lemon juice

6 cups sugar

In a food processor,blender or bullet puree strawberries in batches.

Transfer strawberry pureeto a stainless steel saucepan over medium-high heat. DO NOT BOIL. Add lemonjuice and sugar and stir to combine. Using a thermometer heat to 190 degrees Fahrenheit, stirring occasionally.Because this recipe has sugar it will get to temperature rather quickly so keepyour eye on the thermometer. Remove from heat.

Ladle mixture into jarsleaving 1/4 inch headspace. Wipe rim, add hot lids and tighten rings justfinger tight. Process in water bath canner at a boil for 15 minutes.

To reconstitute, mix one part concentrate with one part water,tonic water or ginger ale. Adjust concentrate to suit your taste.