

Canned Blueberry Syrup



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 2 cups fresh blueberries (You can use frozen if you'd like)
- 1/3 cup water
- 1/8 tsp. salt
- 1 tsp. vanilla extract
- 1 tbsp. lemon juice
- 1/2 cup sugar

Directions:

1. In a non reactive pan, whisk together sugar and salt. Stir in the water and lemon juice.

2. Turn the heat to medium/high and stir in the blueberries. Bring to a boil.
3. Once boiling, cook for 2 minutes stirring constantly, scraping the bottom to prevent any burning.
4. Use an immersion blender or food processor to puree the syrup for a smoother, thicker syrup.
5. Stir in the vanilla extract, if using.
6. Heat jars in simmering water until ready to use, do not boil.
7. Wash lids in warm soapy water and set aside with bands.
8. Ladle hot syrup into a hot jar.
9. Leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
10. Place liner pot in canner.
11. Place canning rack in bottom of the liner pot.
12. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the jars.
13. Press WB/Steam button on the control panel.
14. Press the **TIME (+)** to set time for 15 minutes.
15. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
16. Press **Start** button (DO NOT press Pressure Cook)
17. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
18. Press **Start** again when the constant stream of steam is seen, the timer will automatically start.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool

down. Cover the jars with a towel and do not touch for 24-48 hours.