Home Canned Margarita Mix

This **Homemade Lime Syrup** is a sweet and tangy blend of fresh lime juice and sugar, perfect for cocktails, limeades, or desserts. Easily preserved using the **NESCO Smart Canner**, this syrup adds a refreshing citrus kick to any drink

Your Key Ingredient to Food Preservation:

[NESCO 9.5 Qt. Smart Canner & Cooker](#)

[NESCO 6-Piece Canning Kit](#)

Ingredients:

- 4 cups fresh lime juice
- 3 cups sugar
- Coarse salt (for rimming glasses, optional)
- Lemon or lime slices (for garnish)

Directions:

1. Make syrup

- In a large pot, combine **lime juice and sugar** over medium heat.
- Stir continuously until sugar is fully dissolved, about **5 minutes**.

2. Sterilize Jars:

- While the lime juice is cooking, sterilize your mason jars and lids. Place jars in boiling water for 10 minutes to ensure they are clean and bacteria-free.

3. Fill the Jars:

- Use a funnel to carefully ladle the hot margarita mix into the sterilized jars, leaving about 1/2 inch of headspace at the top.
- Wipe the rims clean with a damp cloth to ensure a good seal.

4. Seal the Jars:

- Place the lids on the jars, then screw the bands on until they are fingertip-tight (not overly tight).

5. Process the Jars:

- Place the filled jars into the water bath canner. Ensure they are fully submerged in water by at least 1-2 inches.
- Process the jars for 10 minutes (adjust for altitude if necessary).

6. Remove and Cool:

- Use a jar lifter to remove the jars carefully from the

water bath.

- Place them on a towel, allowing them to cool undisturbed for 12-24 hours. Listen for the "pop" sound, indicating the lids have sealed.

7. Check Seals and Store:

- Once cooled, check that the lids are properly sealed (they should not flex up and down when pressed).
- Store the sealed jars in a cool, dark place. If any jars did not seal, refrigerate and use within a week.

Serving Suggestion:

- Rim glasses with **coarse salt** before serving.
- Use in margaritas, limeades, or drizzle over desserts!