

## PRESERVED BLACKBERRIES

*Serving Size: 4 pints*

*Shelf life: 6 months*

### INGREDIENTS

- 2 lbs. fresh blackberries
- 1½ cups honey
- 1 lemon, zested and juiced
- 1 teaspoon of black peppercorn



### METHOD

1. In a stainless steel saucepan, combine berries and honey. Stir and set aside for a few minutes.
2. Sterilize the jars and lids by boiling them in water for 2 minutes - remove and air dry.
3. Bring berries to a boil over medium heat.
4. Place black pepper into cheese cloth and add to the berry honey mixture, add lemon zest and juice and boil hard, stirring frequently until the mixture thickens (*approx. 20-25 minutes*).
5. Spoon reserves into prepared hot jars, leaving ¼” headspace.
6. Wipe rim, center lid on jar, and screw band down.
7. Place jars in a large pot, completely covered with water. Bring to a boil and process for 15 minutes.
8. Remove lid, wit 5 minutes and remove jars to cool and store.

