

RECIPE

# Chokecherry Syrup



Recipe time **60 minutes**

Makes **3-4 Jars**

**TIPS:** Chokecherry syrup makes a great holiday gift.

## Ingredients

- 4 cups fresh washed chokecherries or 4 cups frozen chokecherries
- 4 cups water
- 4 cups sugar
- Juice of 1 orange
- 2 tbs powdered pectin

## Preparation

1. **Wash the chokecherries**  
Thoroughly wash the chokecherries and skim the surface of the water to pick out any debris such as leaves, stems, and branches.
2. **Add chokecherries & water to pot**  
Bring to boil then cover and turn to simmer for 30 minutes. After 20 minutes remove from heat and strain and mash the pulp to remove all juice, add pulp back to stockpot and add 1.5 cups of water and continue to simmer for 10 more minutes.
3. **Pour juice back into stockpot.** Add 4 cups sugar and orange juice. Simmer for 15 minutes until sugar is dissolved.
4. **Slowly add 2 tbs of powdered pectin, and whisk to combine,** Bring back to boil for 2 minutes, then test your syrup for thickness, it will thicken more after fully cooled.
5. **Pour the chokecherry syrup into your canning jars** and lower them into hot water. Bring to boil for 10 minutes. Remove the jars of syrup from the water and cool on rack.