



Blueberry Vanilla Syrup

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 25 mins

Description

A lovely fresh blueberry syrup with mellow vanilla undertones

Ingredients

- - ½ cup white sugar - 1 tablespoon cornstarch - ¼ cup water - ¼ cup light corn syrup - 2 teaspoons lemon juice
- or more to taste - 2 cups fresh blueberries - 1 whole vanilla bean

Instructions

1. Combine sugar and cornstarch in a large pot. Pour in water
2. corn syrup
3. and lemon juice. Stir in blueberries and vanilla bean. Bring to a boil
4. reduce heat
5. and simmer until thickened and infused with vanilla flavor
6. about 5 minutes. Remove syrup from heat. Strain syrup into 3 hot
7. sterilized half-pint canning jars
8. filling to within 1/4 inch of the top. Wipe the rims of the jars with a moist paper towel to remove any residue. Top with lids and screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars into the boiling water using a holder. Leave a 2-inch space between the jars. Pour in more boiling water if necessary to bring the water level to at least 1 inch above the tops of the jars. Bring the water to a rolling boil
9. cover the pot
10. and process for 10 minutes. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
11. several inches apart
12. until cool
13. about 1 hour. Press the top of each lid with a finger
14. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool
15. dark area.