

## Strawberry Syrup

1.5 cups sliced strawberries  
1 cup sugar  
1 cup water

At some point in the season, I always find myself wide-eyed, slightly panicky, and with one all-consuming thought: WHAT AM I GOING TO DO WITH ALL OF THESE STRAWBERRIES? You see, I love strawberries. But I always buy too many, then swear to not buy more next week, and then promptly buy more. They have such a short season and are such a delight that I have hard time controlling my impulses. Then I wind up a gallon that needs something to happen to it or I'm going to lose it forever. That's when I make syrup. Jam and jelly are perhaps more traditional, and I'll make those, too. But there's nothing like syrup for ease, and the ability to use crazy amounts of berries. And there's no need to can it. I just keep it in the fridge. Syrup is also a good introduction to the making of fruit preserves, and is, in my opinion, the perfect recipe for beginners to start learning about preservation.



A few tips. Use a deep pan. The mixture tends to boil over, and you will end up scrubbing burnt sugar off your burners. If you want to can it, pour it while hot into hot, sterilized pint jars and process for 15 minutes in a boiling water bath. This recipe makes for a syrup that's a bit cloudy. If you want a clear one, cook the strawberries for longer and don't blend the mix. This recipe doubles easily, just make sure your pan is deep enough.

Combine all ingredients in a deep pan and bring to a boil over medium heat. Keep a close eye on it so that it doesn't boil over. No need to skim the surface. Cook until the strawberries have broken down a bit and are somewhat pulpy, about 20 minutes.

Transfer contents to a blender, and blend until no more chunks of strawberry can be seen, about 15 seconds.

Strain through a fine mesh sieve (or cheesecloth), then store in a glass container in the fridge for about a week. The straining will take quite some time, and there will be pulp left. Save the pulp and use it instead of applesauce the next time you make literally anything with applesauce.

Use your syrup on ice cream, in lemonade or sparkling water, or make the best strawberry daiquiri you've ever had in your life.