

# Blueberry Syrup

2 quarts blueberries

1 quart sugar

3/4 cup water

Clean the berries thoroughly. Place the cleaned berries in a large bowl and mash with a potato masher. Sprinkle the mashed berries with the sugar. Cover the bowl and let the mixture stand overnight. In a large saucepan, add the berry mixture and water. Bring to a boil and cook for twenty minutes. Strain the mixture through a double layer of cheesecloth. Return the strained juice to the saucepan and again bring to a boil. Let the syrup cool for a few minutes, then pour the syrup into clean jars and seal.

