

Re-Purposed Jelly Jars

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I am fond of saving glass jars, not only because my city recycling service does not take them, but because I find glass to be something I can almost always find a second use for. Re-purposing household items is more than just thrifty, it's eco-friendly. While I can buy new jars or glass containers as I need them, re-using jars that would otherwise be tossed out is one small way I can decrease my carbon footprint on this favorite planet of mine.

For today's project you will need:

- *2 clean empty glass jars with lids that fit tightly (approximately 14 ounce size)
- *A decorative fabric scrap for the top of the jar
- *Matching yarn, ribbon, or thread to tie around the top
- *3 c. frozen or fresh strawberries
- *3 c. white sugar (or natural sugar)
- *Squirt of lemon juice



Prepare jars by washing well and soaking in hot soapy water to remove labels. Dry completely.

Thaw strawberries (if frozen) and blend them in blender or food-processor until smooth. Pour into a heavy saucepan and add sugar and lemon juice. Stir well over medium heat until sugar dissolves, and let boil for an additional 5 minutes. Let cool. Skim the top bubbly layer off the syrup and discard before continuing (this gives better flavor). Pour into empty jars and seal with lids. Decorate the top with fabric and ribbon (You might even add wee strawberry dangles as in the photo. I realize they look more like chili peppers, but just humor me). Homemade strawberry syrup is a delightful treat to share with someone you adore. Be sure to keep the syrup refrigerated and use within 2 weeks.