

## **Boysenberry Syrup**

**Source:** Chef Scotty

**Yield:** about 2 cups

4 c Boysenberries, fresh or frozen  
1 c medjool dates  
1 Tbl lemon zest  
¼ tsp nutmeg



1. Simmer Boysenberries and dates over medium heat until liquid is reduced by half.
2. Add nutmeg and lemon zest and puree in a high-speed blender until completely smooth. Strain through a jelly bag and store in the refrigerator.

### **Chef Scotty's Notes:**

This is a bright, sweet syrup that avoids all the processed sugars. Mix this with balsamic vinegar to make a brilliantly complex salad dressing that's perfect with bitter salad greens.

## **WSU Clark County Master Food Preservers**

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### **Food Preservation or Food Safety Questions?**

Contact us via our Food Preservation & Safety Helpline  
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article published on July 13, 2018.

For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>