

FOREST BERRY PIE FILLING

Makes 3 Quarts

- 3 1/2 - 4 lbs berries or cherries
- 3 cups sugar
- 3 cups water or bottled fruit juice
- 1 pouch Mrs. Wages® Forest Berry Pie Filling Mix

PREPARE & PROCESS home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot.

WASH berries or cherries. Pit cherries and cook in hot water (200°F) for 1 minute, drain and keep in covered pot. Do not cook blueberries, raspberries and blackberries. Do not use strawberries.

COMBINE sugar and Mrs. Wages® Forest Berry Pie Filling Mix in a large non-reactive saucepan. Do not use aluminum. Whisk dry mixture together. Stir in water or fruit juice. Cook mixture over medium heat (180°F), stirring constantly, until thickened. Tip: DO NOT overcook the mixture. Remove from heat. Fold prepared berries or cherries into hot sauce mixture.

LADLE hot mixture carefully into hot jars, filling evenly. Leave 1-inch headspace. Remove air bubbles, wipe rim and cap each jar as it is filled.

PROCESS pints 30 minutes*, quarts 30 minutes*, in a boiling water bath canner. Turn off heat, carefully remove canner lid and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12 to 24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week.

Product is ready to eat after 24 hours. Store properly processed shelf-stable product in a cool place, and use within 1 year. Prepared pie filling can be used for pies, tarts, crisps, cobblers and other desserts.