

STRAWBERRY-LIBIDO PRESERVES

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“Libido in a bottle? Why not try to preserve it also? This preserve is the way to start any day, with local California sun ripened strawberries prepared in Bolero Cellars Libido wine from Europa Village. Enjoy!”

INGREDIENTS

- 5 cups Strawberries, cleaned & crushed
- 5 cups Bolero Cellars Libido Wine
- 2 boxes SURE GEL Premium Fruit Pectin
- 1 tbsp Butter
- 14 cups Granulated Sugar

METHOD OF PREPARATION:

Begin by washing, stemming and making large rough cuts of the strawberries. Place into an 8 quart sauce pot with the Bolero Libido Wine and the Sure Gel Pectin. Bring to a boil while stirring constantly. As the product continues to boil, add all the pre-measured sugar at once while continually stirring. Continue to apply high heat and stir constantly until a rapid boil takes place. Boil for 1 minute. Remove from heat and place into sterile mason jars and seal lid tightly. Turn upside down and allow to sit for 1 hour. Wipe with a clean wet towel and turn right side up. Allow to set for 24 hours. Enjoy or even better share with your friends and loved ones!

Bon Appetit!