

Blueberry Jam Recipe

Ingredients

10 Cups of Sliced/Crushed Blueberries (5 pints)
1/4 Cup of Lemon Juice (Fresh or Bottled)
1/2 Cup Water
1 Small Pat of Butter (1 Tablespoon)
8 Tablespoons of Dry Pectin or 2 Boxes (2 Ounces Each)
7 Cups of White Sugar
A Pinch of Salt



Ten (10) Ounce Canning Jars with Lids and Seals

Directions

1. Remove the lids from the jars. Wash the lids in soapy water, rinse and place in a medium saucepan covered with water. Put on low heat to simmer. Wash the screw lids, rinse and set aside.
2. Place the jars in your dishwasher and set to sterilize. This usually takes 2-3 hours so plan ahead.
3. Wash the berries and remove any bad and mushy berries. Remove stems. I do this in a bowl of water then drain the berries in my colander.
4. Fill your canner with water to within 3 inches of the top. Attach the jar rack, put the lid on and set on high so you get a roiling boil.
5. Time to crush the blueberries. You can either put one layer of berries on a sheet pan and crush them with a potato masher or use the slice blade on your food processor. Put the crushed berries in a big bowl so they are easier to measure.
6. Zest the orange and lemon and measure out the juices
7. Measure out the sugar and pectin in separate bowls. I add a small amount of sugar to the pectin and mix it in to prevent clumping.
8. Peel and finely grate the ginger and set aside.
9. Place a small plate in the freezer to test for jam consistency.

Time to Cook

Add the blueberries, pectin, water, grated ginger, orange & lemon zests, orange & lemon juices to a large heavy saucepan and bring to a boil. Add the butter and stir constantly.

Once the mixture is boiling add the sugar and return to a heavy boil, continue to stir constantly. Boil for one minute. Turn off the heat and add the pinch of salt, stir. Put a small amount of jam on your frozen plate and let stand for 1 minute. When you tilt the plate and the jam isn't runny you are good to go, otherwise add another tablespoon of pectin to the pot and boil for another minute.

Line up your mason jars so they are easy to reach. Remove any foam from the top of the jam with a slotted spoon. Using the funnel, ladle the jam into each jar to within one 1/4 inch of the top. Wipe the jar rims with a clean paper towel or cloth. Use the magnetic wand to retrieve a lid for the top of each jar. Add a screw lid, tighten the lid but not too tight. Place 8 jars in the canner rack with the tongs, lower the rack, put the lid of the canner and boil (process) for 10 mins.

Remove the jars from the canner by lifting the rack to the rim of the canner. Take each jar out with the tongs and put it on a rack to rest. Let your jars rest for at least 24 hours then label and enjoy.

Notes

If your jam doesn't set, I have had success pouring the contents from the 8 jars back into the heavy saucepan, adding 1-2 tablespoons of pectin with a small amount of sugar into the jam and boiling for 1 minute. Repeat the canning process, resterilize your jars. I actually hate doing this, so I routinely add 1/3rd more pectin than most recipes require.

Don't obsess over fresh lemon juice, bottled works fine and has a more consistent ph.



Enjoy!