

## ***Making Blueberry (and other types of berries) Jam***

Needed:

- 4 cups blueberries
- 2 tablespoons butter
- Lemon juice
- Concentrated apple juice (or any concentrated apple juice blend)
- 4 cups white granulated sugar in bowl
- 5-quart Dutch-oven type pan
- Wire whisk
- Two glass 2-cup measuring cups
- Canning lids in saucepan of boiling hot water
- Rings



Put 2 tablespoons butter in 5-quart Dutch-oven size pan.

In glass two-cup measuring cup, add 1/8 cup apple juice concentrate. Fill glass measuring cup to the 2-cup level with blueberries and empty measuring cup into pan containing butter.



Add 1/8 cup lemon juice to the 2-cup measuring cup and fill to the 2-cup level with blueberries, and empty measuring cup into pan. You now have 4 cups blueberries, 1/8 cup lemon juice, 1/8 cup apple juice concentrate and two tablespoons in your 5-quart pan. Add one package of fruit pectin.



On high heat, constantly stirring mixture with a wire whisk, bring to a boil.

Add your sugar and continue constantly stirring; bring to a “foaming” boil, and continue stirring for one minute on high heat.



Turn off heat and using the other 2-cup glass measuring cup, pour the jam into clean jars. (This recipe for 4 cups of blueberries makes three pints of blueberry jam.)



Clean rims of jars with clean wet cloth; add lids from boiling hot water and hand tighten rings.

Place upside down on heat resistant surface such as a wooden cutting board for 5 to 10 minutes.

Turn right side up, shaking contents gently to move the “air pocket” from the bottom of the glass jars to the top under the lids.



Allow to completely cool, then store.

Instead of using lids and rings, melted wax can also be used in substitution, sealing the jam and providing a barrier to oxidation, thereby preventing spoilage. My grandmother used wax for her jellies and jams when I was a young girl.

***To make Blackberry, Boysenberry, Dewberry, Loganberry, Raspberry, Strawberry, or Youngberry jam, increase the fruit to 5 cups with 5 cups sugar. The process is the same.***