

BLUEBERRY ♥ JAM

INGREDIENTS:

10c fresh blueberries
1 fresh lemon
5c. sugar
1½ pkg. fruit pectin
1 dozen 4oz. jars

DIRECTIONS:

Crush ripe blueberries, one layer at a time. Measure into 6-8 quart sauce pot. Add lemon juice. Measure sugar, set aside. Mix fruit pectin into fruit in pan. Place over high heat and stir until mixture comes to full boil. Cook gently 1 minute. Immediately add measured sugar and stir. Bring to full, rolling boil and boil for 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, ladle into hot jars to 1/8 inch top of jars. Cover and process in boiling water bath 5 minutes.

SPICED JAM: Add 1/4 teaspoon each cinnamon, ginger and nutmeg to fruit along with lemon juice.

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