

Canned Blueberry Jam Recipe

Summer doesn't feel complete without at least one berry picking trip and a batch of homemade blueberry jam. Eat atop fresh scones or biscuits for maximum enjoyment!

—Marisa McClellan, Philadelphia, Pennsylvania

TOTAL TIME: Prep: 35 min. Process: 10 min./batch **YIELD:** 72 servings

Ingredients

8	cups	fresh blueberries
6	cups	sugar
3	Tbls	lemon juice
2	tsp	ground cinnamon
2	tsp	grated lemon peel
1	tsp	ground nutmeg
2	3 oz pouch	liquid fruit pectin or one dry packet (Certo).

Directions

1. Place blueberries in a food processor; cover and process until blended. Transfer to a stockpot. Stir in the sugar, lemon juice, cinnamon, lemon peel and nutmeg. Bring to a full rolling boil over high heat, stirring constantly. Stir in pectin. Boil for 1 minute, stirring constantly.

2. Remove from the heat; skim off foam. Ladle hot mixture into hot sterilized half-pint jars, leaving 1/4-in. headspace. Remove air bubbles; wipe rims and adjust lids. Process for 10 minutes in a boiling-water canner. **Yield:** 9 half-pints.

Nutritional Facts

2 tablespoons equals 74 calories, trace fat (trace saturated fat), 0 cholesterol, trace sodium, 19 g carbohydrate, trace fiber, trace protein.

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