

## Blueberry Jam Compliments of Eva Greer

5 cups blueberries (fresh or frozen) crushed  
5 cups sugar  
1 package 100% fruit pectin  
2 tablespoons lemon juice



Crush berries and add lemon juice, then add pectin and put in large pot to cook.  
Bring mixture to full boil stirring frequently  
Add sugar all at once  
Stir until dissolved  
Heat until a rolling boil again stirring often  
Boil for 1 minute stirring constantly  
Remove from heat  
Skim foam off the top and discard

Prior to preparing the mixture wash canning jars on hot cycle in dishwasher or had dip in boiling water for 10 seconds  
Ladle hot jam mixture into jelly canning to ¼ inch below the rim

Very important: Wipe the jar rim clean with a wet cloth before placing on the lid

Place the jar lids and rims in a pot of boiling water for at least 30 seconds  
Place a lid on each jar and hand tighten a rim until the point of resistance (do not over tighten)

Have a pot of boiling water ready  
Place the jars in the boiling water for 10 minutes (jars must be covered by ¾ of an inch)

Remove the jars and gently wipe the lid dry.  
Let cool for 24 hours  
Lids will pop as they cool and seal  
Before storage, tighten the rims  
Each lid should be slightly indented  
If lid puffed up the jar did not seal and cannot be stored. The jam can be used if you place this jar in the refrigerator

Yields six ½ pint jars or three pint jars