

Homemade Blueberry Jam

Servings: **36**

Prep Time: **10 min**

Cook Time: **5 min**



INGREDIENTS

- 6 1/2 cups fresh blueberries, coarsely chopped (about 5 pints whole blueberries)
- 1 package granulated fruit pectin for lower sugar recipes
- 4-1/2 cups sugar, divided
- 1 tablespoon ground ginger or 2 teaspoons finely grated orange rind, optional

INSTRUCTIONS

- 1 In a large saucepan, combine blueberries and 1/2 cup water.
- 2 In a small bowl, stir together pectin and 1/4 cup of the sugar.
- 3 Stir pectin mixture into blueberries. Over high heat, stirring constantly, bring mixture to a rolling boil.
- 4 Add the remaining 4-3/4 cups of sugar and return to a rolling boil for exactly 1 minute, stirring constantly.
- 5 Remove from heat and skim off any foam. Set aside until cool enough to handle, about 30 minutes.
- 6 Transfer to 1-cup freezer containers, filling to about 1/2 inch from the top. Continue to cool at room temperature until jam has set.
- 7 Cover and freeze. Thaw to serve.

Notes

- Store any leftover jam in the refrigerator for up to one month



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blue