**Oklahoma Gardening**  
**Blueberry Jam**

2-1/2 pints fresh or frozen, thawed blueberries  
1 tablespoon lemon juice  
5-1/2 cups sugar  
3/4 cup water  
1 box (1-3/4 ounces) powdered pectin

**Yield:** About 5 half-pints

**Procedure:** Wash and thoroughly crush blueberries, one layer at a time, in a saucepan. Add lemon juice and water. Stir pectin and bring to a full, rolling boil over high heat, stirring frequently. Add the sugar and return to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill sterile jars (jars that have been boiled for 10 minutes and kept hot), leaving 1/4-inch headspace.

Adjust lids and process as recommended in table below.

<table>
<thead>
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<th>Recommended process time for Blueberry Jam in a boiling water canner.</th>
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<td><strong>Process Time at Altitudes of</strong></td>
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Modified from original source: National Center for Home Food Preservation at http://www.uga.edu/nchfp/how/can_07/blueberry_spice_jam.htm.  
Barbara Brown, Food Specialist  
Oklahoma Cooperative Extension Service  
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