

Blueberry Jam



“This tastes just like my Dad’s jam,” Mom said one breakfast at the Tupelo Honey Café in Asheville, N.C. This recipe is adapted from the *Tupelo Honey Café Cookbook*.

¾ cup (150g) sugar
1 ½ teaspoons pectin
1 ½ lbs (680g) fresh blueberries (4 cups)
1 tablespoon (15ml) freshly squeezed lemon juice.

Combine the sugar and pectin in a large bowl until thoroughly blended. Place the blueberries in a medium saucepan and stir in the sugar mixture and lemon juice.

Bring to a boil, reduce the heat to medium, and cook, occasionally stirring, for about 10 minutes, or until the mixture falls in a sheet off the back of a spoon.

Allow to cool to room temperature before serving. Store in an airtight container for up to 30 days in the refrigerator. To preserve longer, thoroughly wash

and sterilize canning jars and lids according to manufacturer directions. Put the hot blueberry mixture into the hot jars, and then top with lids and rings and process in a hot water bath for 10 minutes. Let cool on a towel before storing.

