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Blueberry Honey Jam

*Why choose between jam or honey on your toast or muffins when you can have both? This recipe is adapted from one of my all time favorite preserving books, *The Complete Book of Year-Round Small Batch Preserving* by Ellie Top and Margaret Howard which has over 300 easy to make recipes. While you can hot water bath process the jam for longer storage, I just put it in jars in my refrigerator where it will keep for about 3 weeks. Or so I'm told. Around our house it's gone long before that!*

2 ½ cups fresh or frozen blueberries, coarsely chopped
2 ½ cups granulated sugar
1 cup local honey
1 tablespoon fresh lemon juice
1 pouch Liquid fruit pectin

Sterilize 4 pint jars in boiling water.

Place the blue berries, sugar, honey, and lemon juice in a large heavy bottom stainless steel or enamel saucepan and bring to a full boil over high heat.*

Boil hard for 2 minutes. Stir constantly to prevent burning.

Remove the pan from the heat and stir in the pectin.

Ladle the hot mixture into sterilized jars and place the lids on the jars. Allow to cool and refrigerate.

The jam will last about 3 week in your refrigerator.

Makes 4 cups of jam.

*Note: I use a flame tamer under my pans to help evenly distribute the heat when I make jams and jellies.

Victoria Wesseler