

Selecting, Preparing, and Canning: Blueberry Pie Filling

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United States Department of Agriculture, Extension Service²

Quality: Select fresh, ripe, and firm blueberries.

Unsweetened frozen blueberries may be used. If sugar has been added, rinse it off while fruit is still frozen.

Yield: 1 quart or 7 quarts

Procedure: Wash and drain fresh blueberries.

For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine sugar and Clear Jel® in a large kettle. (For more information on how to purchase Clear Jel®, please visit this page: http://www.uga.edu/nchfp/publications/uga/purchasing_using_clearjel.pdf). Stir. Add water and, if desired, food coloring. Cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained berries immediately and fill jars with mixture without delay, leaving 1 inch headspace. Adjust lids and process immediately. See Table 1 for suggested quantities and Table 2 for recommended process time.

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Table 1. Blueberry Pie Filling.

	Quantities of Ingredients Needed For	
	1 Quart	7 Quart
Fresh or thawed blueberries	3-1/2 cups	6 quarts
Granulated sugar	3/4 cup + 2 tbsp	6 cups
Clear Jel®	1/4 cup + 1 tbsp	2-1/4 cup
Cold water	1 cup	7 cups
Bottled Lemon Juice	3-1/2 tsp	1/2 cup
Blue food coloring (optional)	3 drops	20 drops
Red food coloring (optional)	1 drop	7 drops

Table 2. Recommended process time for Blueberry Pie Filling in a boiling-water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0-1,000 ft	1,001-3,000 ft	3,001-6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	30 min	35	40	45

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.