

Jam with Added Pectin: Blueberry-Spice Jam ¹

United States Department of Agriculture, Extension Service²

Blueberry-Spice Jam

2-1/2 pints ripe blueberries

1 tbsp lemon juice

1/2 tsp ground nutmeg or cinnamon

5-1/2 cups sugar

3/4 cup water

1 box (1-3/4 oz) powdered pectin

Yield: About 5 half-pints

Procedure: Wash and thoroughly crush blueberries, one layer at a time, in a saucepan. Add lemon juice, spice, 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, leaving 1/4-inch headspace. For more information on how to sterilize jars see “Jars and Lids,” (FCS 8255).

Adjust lids and process as recommended in [Table 1](#).

Table 1. Recommended process time for blueberry-spice jam in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or pints	5 min	10	15

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

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