

Blueberry Recipes

Blueberry Freezer Jam

3 cups stemmed, washed and fully ripe sound Windy Hill Farm blueberries

2 cups water, divided

2 ½ cups sugar

1 box Sure-Jell for Lower Sugar Recipes Fruit Pectin

Prepare containers: Rinse clean plastic container and lids with boiling water. Dry thoroughly.

Place prepared blueberries in food processor and pulse to evenly chop. (puree setting)

Measure 3 cups chopped blueberries into large bowl. Stir in one cup water.

Mix sugar and pectin in large saucepan. Stir in remaining 1 cup water until well blended. Bring to boil on medium-high heat, stirring constantly. Boil and stir for 1 minute. Remove from heat. Add blueberry mixture; stir 1 minute or until well blended.

Fill clean containers immediately to within ½" of tops. Wipe off top edges of containers; immediately cover with lids. Let stand at room temperature 24 hours. Jam is now ready to use. Store in refrigerator for up to 3 weeks or freeze. Thaw in refrigerator before using.