

Honey Blueberry Jam

Makes 20 half pints.

Ingredients:

- 16 cups mashed blueberries (pulse them through the food processor until fine but not pureed)
- 1 cup fresh lemon juice
- 3 1/2 cups local honey (you can use more or less honey to your liking, I actually started with 3 cups and added a bit more as this variety of berries were a little tart)
- 8 teaspoons [Pomona's Pectin](#) powder
- 8 teaspoons calcium water (made using calcium powder that comes with Pomona's Pectin, instructions included in package)



Directions:

1. In very hot water, wash and rinse 20 half pint canning jars. This can be done by hand or in the dishwasher. Do this right before ready to use so jars are still hot.
2. Add lids and rings to a large pot and cover with water. Bring to a strong simmer but do not boil. Keep lids and rings in hot water as you prepare jam.
3. In a very large pot combine mashed blueberries, lemon juice, and calcium water. Bring to a boil. Stirring often to prevent fruit from sticking to the pan.
4. Meanwhile, in a separate bowl, combine honey and pectin. Mix well. A small whisk works really well.
5. Add honey/pectin mixture to the boiling fruit. Continue to stir and boil for 2 minutes or so, until jam begins to thicken. Skim off any foam that forms on the surface of jam.
6. Jam thickens upon cooling, so to test your jam's doneness, put a teaspoonful on a saucer and refrigerate for a few minutes. Check for "jam" consistency. Cook another minute or so if not thick enough.
7. Using a wide mouth funnel and small measuring cup as a scoop, fill hot/clean jars leaving 1/4" head space at the top. Place lids on the top and screw on bands, not too tightly.
8. [Process jars in boiling water](#) for 10 minutes. (Add one minute more for every 1,000 feet of elevation.)
9. Using a [jar lifter](#), remove from water once processed. Allow to sit in one spot and cool completely.
10. Add to your pantry!

Notes: