



Blueberry Lime Jam - Small Batch

Makes about 4, half-pint (8 ounce) jars

Ingredient
4 cups blueberries, fresh or frozen (if fresh - some less than fully ripe is great)
1 cup of sugar
2 T bottle lim juice
Zest of one lime

Tools:

- Two small plates
- Non-reactive saucepan (stainless steel is most common)
- Saucepan
- Liquid measuring cup
- 4 half pint jars (or equivalent numbers based on your jar size) and lids for storage - canning jars, lids, and rings are only necessary if you want to water bath process the jars. Otherwise, any jar or container will suffice. Repurposed jelly or glass yogurt jars work well.
- Wooden spoon
- Candy thermometer or instant read thermometer (nice, but not necessary)
- Ladle
- Funnel (nice, but not necessary)
- Paper towels
- Dish towel
- Large pot of water and rack (or dish towel) to heat jars.

Method

1. **Place two small plates** in the freezer.
2. **To sterilize the jars**, place rack in the large pot and cover jars in water. Place lid on the pot and bring to boil and simmer for 10 minutes. Turn off heat and leave the cover on the pot. This can be done while the jam is made.
3. **If you are going to process the jars** in a water bath, prepare the lids according to the directions on the box - usually just wash and place in warm water.
4. **Combine the fruit, sugar, lime juice**, and lime zest in a small saucepan. Taste for sweetness and add more sugar if necessary, up to one more cup.
5. **Bring to a boil** over medium-high and cook, stirring constantly.
6. **Check the jam for gelling** by putting a drop of jam on one of the frozen plates. Return the jam to the freezer for a couple minutes. Take the plate out and press your finger into the jam. If it wrinkles when you press, it is done. If it is still quite liquid and your finger runs through it, then it needs more time.

7. **Cook rapidly over high medium-high** heat, stirring constantly, until the jam reaches the gelling point of 220 F. If you don't have a thermometer, don't worry. Use the plate test, see step 6, watch for it to thicken in the pan by running a spoon through the jam and seeing if it separates, or watch how it drips off the spoon. This will take about 10 minutes. Stir constantly.
8. **Remove pan from heat.** Skim off foam, if necessary.
9. **Remove jars from hot water** and drain. Ladle hot jam into a hot jar. Leave 1/4 inch headspace if refrigerating or water bath processing or 1/2 inch headspace for freezing. Remove air bubbles, if necessary. Clean jar rim with a paper towel. At this point, the jar can be refrigerated for up to three weeks or frozen for up to 6 months.

*My intent for this class is to go through step 9 in the processes. The following steps are provided for information, if you'd like to water bath process the jam.

10. **For water bath canning,** center lids on the jar and adjust band to fingertip-tight. Place jar on the rack in simmering water. The water should cover the jars by at least an inch. Repeat until all jars are filled.
11. **Process in water bath canner** for 10 minutes. Adjust heat in pot to allow water to be at a simmer or higher. Timer starts when water is boiling. After 10 minutes, turn off heat and remove cover. Let jars cool 5 minutes. Remove jars from canner, do not retighten bands, if loose. Cool 12 hours. Check seals. Label and store jars.