



# Sparkle Kitchen

## **Blueberry Jam**

*(from the book \*Food in Jars\* by Marisa McClellan)*

### **Ingredients**

6 cups smashed blueberries (and yes, you'll want to smash them. You can start with about 6 pints.)

4 cups sugar

1 lemon, juice and zest

2 tsps ground cinnamon

1/2 tsp nutmeg, ground or freshly grated

1 1.75 oz package of dried pectin (the original recipe calls for 6 oz. liquid pectin)

### **Directions**

Combine the smashed blueberries and sugar in a large non-reactive pot. Bring the mixture to a boil over high heat. Add the lemon juice, lemon zest, cinnamon, and nutmeg to the blueberries and boil 15-20 minutes. Stir the jam frequently to avoid burning at the bottom of the pan. When the jam has thickened and looks shiny, stir in the dried (or liquid) pectin. Let it return to a rolling boil for 5 minutes. Remove the jam from heat and start ladling jam into the jars to prepare for canning or refrigeration. (See the full recipe for canning instructions!)

**Enjoy!**