



Sparkle Kitchen

Refrigerator Blueberry Jam

(makes ½ pint with a little leftover for immediate snacking)

Ingredients

2 cups (about 1 pint) blueberries

1 ½ cups sugar

zest and juice of 1 lemon

Directions

To start, put a clean plate in the freezer. Then, after giving the blueberries a quick rinse, dump them into a wide skillet. Mash them for about 30 seconds with a potato masher, then add the sugar and lemon.

Stirring almost constantly, bring the mixture to a boil. The cooking time will depend on your berries, but plan for a ball park of between 10 and 20 minutes.

When your spoon starts to leave a clear wake as you pull it across the pan, pull your cold plate out of the freezer and drizzle a few drops of jam on top to test the jam's set. That sounds complicated, but basically, however much the jam firms up on the plate is about how much you can expect it to firm up in a jar. Cook for a few more minutes if necessary, then carefully funnel the hot jam into a clean jar.

Label the jar with the contents and date — I use a simple sharpie on the lid for this — and store in the fridge for several weeks or in the freezer for up to a year.

Enjoy!