

# Blueberry Lime Jam

Yield: about 6 half-pints

4 ½ cups blueberries

1 package powdered pectin

5 cups sugar

1 tablespoon grated lime peel

1/3 cup lime juice

Crush blueberries one layer at a time. Combine crushed blueberries and powdered pectin in a large saucepot. Bring to a boil, stirring frequently. Add sugar, stirring until dissolved. Stir in grated lime peel and lime juice. Return to a rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam if necessary. Ladle hot jam into hot jars, leaving ¼ inch headspace. Adjust two-piece caps. Process 15 minutes in a boiling water canner.

Source: Ball Blue Book