

Blueberry Rhubarb Honey Jam

Prep 15 minutes - Cook 10 minutes - Cool 2 hours - Stand 24 Hours

2 cups fresh blueberries

2 cups chopped fresh or frozen rhubarb

1 large Granny Smith or other tart apple, peeled, cored and coarsely shredded (1 cup)

1 cup honey

1 Tbsp. lemon juice

1. In a medium saucepan combine blueberries, rhubarb, apple and honey.
2. Bring to boiling over medium-high heat, stirring occasionally; reduce heat.
3. Simmer, uncovered, for 10 to 20 minutes or until slightly thickened* (mixture will thicken more as it cools); stir mixture occasionally while cooking, and use a wooden spoon to gently crush the blueberries against the side of the saucepan.
4. Stir in lemon juice. Remove from heat; cool 2 hours or until room temperature.
5. Ladle into half-pint freezer containers, leaving a ½ inch headspace. Seal; label.
6. Let stand at room temperature for 24 hours.
7. Store for up to 3 weeks in the refrigerator or for up to 1 year in the freezer.

Makes 48 servings (three ½ pint jars).

*Tip: To check whether your jam is cooked enough, remove saucepan from heat. Place a teaspoon of the jam on a plate. Place in the freezer. After a minute or two, the jam should be slightly set with no free juices running from it.

-Recipe from Better Homes and Gardens Brunch & Breakfast Magazine