

# Spiced Blueberry Jam

## **Ingredients**

- 1½ quarts blueberries (fresh or frozen)
- 2 tbsp. lemon juice
- ¼ tsp. ground cloves
- ¼ tsp. ground cinnamon
- ¼ tsp. ground allspice
- 1 pkg. pectin
- 5 c. sugar

## **Preparation**

1. Remove stems and crush fully ripe blueberries completely, one layer at a time. (Or blend them coarsely in a food processor.) Measure 4 cups of crushed fruit. Add more berries if necessary.
2. Place berries in a large kettle and stir in the lemon juice, cloves, cinnamon and allspice and Sure-Jel or Can-Jel. Place over high heat and stir until the mixture comes to a hard boil. Immediately add sugar and bring to a full rolling boil; boil hard 1 minute, stirring constantly.
3. Remove from heat; skim off foam with spoon; stir and allow to cool for 5 minutes to prevent floating fruit.
4. Ladle into sterilized glass jars, leaving ½" space at top. Seal with lids. This should make about 7 cups or 3½ pints of jam.

