

Canning Blueberry Pie Filling



University of California
Agriculture and Natural Resources

UCCE Master Food Preserver Program
Sacramento County

Preserve today, relish tomorrow!

The UC Master Food Preserver Program's mission is to keep Californians safe and well as they use culturally appropriate, research-based practices to safely preserve food in the home, reducing food waste, increasing food security, and providing engaging ways for Californians to explore healthy food.

We are a volunteer organization within University of California Cooperative Extension, trained and certified by the University of California, guided by a statewide UC Master Food Preserver Program.

Products shown here are used as examples and should not be seen as endorsements.



University of California
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**Master
Food
Preserver**



Blueberry Pie Filling

Recipe can be found on the National Center for Home Food Preservation's (NCHFP) website:
NCHFP.UGA.edu

Use fresh, ripe, and firm blueberries. Unsweetened frozen blueberries may be used, but if sugar has been added, rinse it off while fruit is still frozen.

Recipe Notes

Blueberries are somewhat acidic but *bottled* lemon juice is needed to bring the pH down and make the product safe when preserved via boiling water bath.

NCHFP offers option for small-batch (1 quart of filling) or large-batch (7 quarts). This demonstration is for 1 quart (as 2 pints).

Clear Jel® is essential - do not replace with cornstarch, pectin, gelatin, or other products.



You'll need:

- **3 ½ C blueberries**
- **¾ C + 2 Tbsp granulated sugar**
- **¼ C + 1 Tbsp Clear Jel®**
- **1 C cold water**
- **3 ½ tsp *bottled* lemon juice**
- ***OPTIONAL* 3 drops blue food coloring**
- ***OPTIONAL* 1 drop red food coloring**



Getting started:

Wash & rinse jars, and inspect for chips, cracks and other imperfections.

Put enough water in your canner or large stockpot to cover the jars.

Add jars and heat to 140-180F.



In a separate pot, add more water and bring to a boil.

Add fresh* blueberries. Boil for 1 minute *after the water returns to a boil.*

Remove berries from boiling water and place in a bowl. Cover and keep warm.

**for frozen berries, skip this step and instead heat gently and keep warm*



Sugar + Clear Jel®

Combine sugar and Clear Jel® in a large pan.

Add cold water and food coloring if using.
Stir to combine. Heat over medium-high heat until it begins to thicken and bubble.

Add lemon juice and boil for 1 minute,
stirring constantly.



Fold in berries immediately.





Fill jars

Filling will be thick!

1" headspace

Use a chopstick or plastic utensil to
remove bubbles.

Wipe sealing surface of the jars.

Add new lid and clean ring. Tighten the ring to “fingertip tightness”.

Place jars in hot water with at least 1” of water to cover them. Put the lid on the canner.

Processing time starts when water is at a full rolling boil. Below 1000’, process for 30 minutes. Higher altitudes will need to adjust by 5-15 minutes (see NCHFP chart for exact time to add).





Post-processing

Wait five minutes after turning off heat and removing lid, to remove jars from canner.

Wait 24-48 hours after processing to remove rings, check seals, clean jars.

Jars with good seals should be labeled before storing in a cool, dry place until used.

Jars with failed seals should be refrigerated immediately and used soon.



Uses

Traditional pies, of course.

But also ...

Hand pies

Tarts and mini-tarts

Filled cookies

Filled pastries

Topping for treats like ice cream or yogurt

Recipe with both yield options can be found in your recipe handout, but also at NCHFP.UGA.edu.

For more information on demonstrations, ask-the-MFP nights, and classes, visit <http://sacmfp.ucanr.edu/>, or look for us on Instagram and Facebook. On our website you'll find recipes, food safety resources and publications, and links to other safe-preserving sites. You can also ask your food preservation questions and have them answered by one of our Master Food Preserver volunteers.

