



Mixed Berry Jam

Mix and match your favorite berries to create your own unique version of our Mixed Berry Jam recipe. This staple goes a long way. See serving suggestions below for unique ways to spice this up and serve it.

Makes: about 6 half-pint jars (8 oz)

Prep: 30 Minutes

Processing Time: 10 Minutes

INGREDIENTS:

- 4 cups crushed berries, mix and match your favorites such as strawberries, blueberries, blackberries, and/or raspberries
- 4 ½ Tbsp Ball® RealFruit™ Classic Pectin
- 3 cups sugar



Source: BallMasonJars.com

DIRECTIONS:

Prep:

1. Prepare boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.

Cook:

1. Combine berries in an 8-quart saucepan. Gradually stir in pectin. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
2. Add entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary.

Can:

1. Ladle hot jam into hot jars, one at a time, leaving a ¼ inch headspace. Wipe rims. Center lids on jar and apply band, adjust to fingertip tight. Place jar in boiling water canner. Repeat until all jars are filled.
2. Process jars for 10 minutes, adjusting for altitude. Turn off heat, remove lid and let jars stand for 5 minutes. Remove jars and cool. Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed.