



## Elderberry Jam

*Yield: About 6 half-pints or 12 4-oz. jars*

### Ingredients

*Note: Weighing is important for this recipe- volume measurements are only for approximations*

- 34 ounces crushed elderberries (about 4 cups fresh elderberries)
- 4 ½ tablespoons Ball RealFruit Classic Pectin®
- 40 ounces granulated sugar (about 5 ¾ cups)

### Directions

1. Wash canning jars, place in canner to heat. Wash lids and rings in warm soapy water and set aside.
2. Rinse, de-stem, crush, and measure elderberries.
3. In a deep pot, whisk pectin in with the crushed elderberries until dissolved.
4. Stirring constantly over high heat, bring to a full rolling boil.
5. Add sugar all at once, stirring to dissolve. Return to a full rolling boil and boil hard for 1 minute, stirring constantly.
6. Remove from heat and skim off foam if necessary.
7. Ladle hot jam into hot jars, leaving ¼-inch headspace. Wipe rims with a damp paper towel and adjust two-piece lids to fingertip tight.
8. Process in a boiling-water canner under 1-inch of water or on the rack of an atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-6,000 feet, or 20 minutes above 6,000 feet.
9. After processing time, let jars rest in canner for 5 minutes before removing. Let cool and rest for 12-24 hours and check for seals.
10. Remove rings, clean and label jars. Store sealed jars in a cool, dry, dark location.