

# Blueberry Lemon Basil Jam

EVERBROOKE FARMS

## INGREDIENTS:

- 3 lbs Blueberries (frozen or fresh)
- 4 cups Sugar
- 5 tbsp Lemon Juice
- 3/4 cup water
- 10+ Basil Leaves (crushed and tied in cheese cloth)
- 1 pouch powdered pectin
- 8 Pint Jars
- \* Immersion blender

## INSTRUCTIONS:

1. Prepare water bath canner and get the jars ready.
- 2: Place Blueberries + Sugar into large stock pot and cook down until soft.
- 3: using a fork (or immersion blender) puree blueberry mixture.
- 4: Add in Lemon Juice + Crushed Basil Leaves (in cheesecloth). Simmer for 20 minutes on low, stirring often.
- 5: Skim off foam - if any forms.
6. Add powdered pectin and bring to a boil, stirring the whole time with whisk. Boil for 4-5 minutes.
7. Pour jam into prepared jars leaving 1/4' headspace.
8. Process in bath canner for 10 minutes.

MAKES 8 PINT JARS

