



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

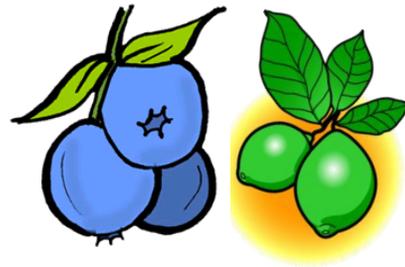
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### Blueberry Lime Jam

*Would you have ever put these 2 flavors together? Well, they work wonderfully. Use it like any other jam ,It would also be good on cheesecake!*

- 3½ cups crushed blueberries
- grated zest and juice of 1 lime
- ½ cup water
- 1 box regular powdered pectin
- 5 cups granulated sugar



Place berries, lime juice and zest in a large stainless steel or enamel sauce pan. Whisk in powdered pectin until dissolved. Bring to a boil over high heat. Stir in sugar all at once and bring to a full rolling boil, stirring constantly. Boil hard for 1 minute...

Ladle hot jam into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace to ¼". Wipe rims; place lids and rings on jars. Tighten rings only finger tight.

Place jars in canner a boiling water or atmospheric steam canner. Process for: 0-1000 ft. = 10 minutes, 1001-6000 ft. = 15 min, above 6001 ft. = 20 minutes. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Cool jars for 12-24 hours, wash, label, and store in a cool dark place.

Yield: ~6 eight-ounce jars.

Source: *Ball Complete Book of Home Preserving 2006/2012*

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