



Blueberry Jam

2 ½ cups blueberries
3 cups sugar
1/3 cup orange juice

1 TBSP lemon juice
½ bottle (3 oz.) fruit pectin

Wash blueberries and place in an enamel or stainless steel pan. Crush and then add sugar and fruit juices. Mix well. Bring to a full rolling boil and boil hard for one minute. Stir in pectin. Seal in hot sterilized jars.

Refrigerate.

Will store refrigerated for 2 months.