



## Blueberry Jam-Refrigerator

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.