



Garden Fresh Farm Recipes

Blueberry Jalapeño Jam Recipe

Ingredients:

20 cups fresh blueberries
5 cup water
15 cups sugar
5 tablespoon lemon juice
10 jalapeño peppers, 5 seeded
2 habanero peppers, 1 seeded
5 package Certo pectin

Makes 14 pints

Directions:

Wash blueberries and remove stems. Chop peppers finely, half with seeds.

Add water, blueberries, peppers, sugar and lemon juice to a large pot, place on medium high heat. Stir often and crush blueberries as they float.

Bring to a boil and cook until there is a purple froth. After cooking and cooling the froth will go away.

Add pectin and cook according to package directions.

Remove from heat, and ladle into sterilized jelly jars. Place lids snugly on the jars.

Boil in a hot water bath (with 1-2 inches of water over the lids) for 5 minutes.

Remove jars and set on counter to cool and to set. Listen for the lids to pop. They could pop anywhere from 2 minutes to 2 hours afterward. If they do not pop, they are not sealed and will need to be refrigerated and used immediately.

