

Blueberry No-Cook Freezer Jam

This delicious, easy-to-prepare jam is potentially ready to eat in about 30 minutes.

Preparation Time: 10 minutes

Standing Times: 20 minutes (or up to 24 hours)

Makes about 5 cups (1.25 L)

4 cups (1 L)	crushed Ontario Blueberries
1-1/2 cups (375 mL)	granulated sugar
1	pkg (45 g) pectin for no-cook/freezer jams
2 tsp (10 mL)	fresh lemon juice

1. In a large bowl, place crushed blueberries.
2. Add sugar; mix well. Let stand for 15 minutes.
3. Add pectin; stir for 3 minutes. Let stand for 5 minutes. Stir in lemon juice.
4. Pour into cleaned and rinsed glass canning jars or freezer containers, leaving 1/2-inch (1 cm) headspace. Cover with tight-fitting lids. Let stand at room temperature until set (may take up to 24 hours). Refrigerate for up to 3 weeks or freeze for up to a year.