



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

BLUEBERRY JAM



This jam is spring and summer in a jar. It's easy and oh, so good on toast, muffins, as a topping for vanilla ice cream, and stirred into your yogurt. Start with the freshest blueberries from the farmers' market and you can't go wrong!



00 HR 35 MINS



Serves 5 - 6 1/2-pint Jars



Featuring

[Rainbow Orchards](#)
[Triple Delight Blueberries](#)

INGREDIENTS

4-1/2 cups of blueberries (approximately 1-3/4 pound)

1 cup honey

1/2 cup water

2 pinches salt

2 tablespoons lemon juice or Grand Marnier

2 sprigs of lemon thyme (optional)

METHOD

Combine all ingredients EXCEPT the lemon juice in a heavy bottomed pot. Cook on low until the honey is loose and fully incorporated with the liquid, 5-10 minutes, stirring slowly.

Raise the heat to medium-high, and bring to a rolling boil for 5 minutes, stirring constantly. Lower the heat to maintain a simmer, stirring constantly to avoid scorching. As the liquid evaporates, you must lower the heat to maintain a simmer. When the jam is thick, remove lemon thyme sprigs, if you used them. Cool completely, then add the lemon juice or Grand Marnier.

Pour into small mason jars and cool before lidding. This jam will keep for 3 months in the refrigerator.