



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

WILD BLUEBERRY JAM WITH THYME *slightly adapted from Certo*
Makes 9 - 250 ml jars

4 ½ cups wild blueberries, crushed about 4 pints
3 tablespoons lemon juice, freshly squeezed
2 pouches liquid pectin
7 cups granulated sugar
4 sprigs thyme, optional

THE STEPS

- Prepare mason jars, according to manufacturer's instructions.
- Chop blueberries in small batches in food processor.
- In a large, deep stainless steel pot, stir together prepared berries, lemon juice and sugar - ***If you're using the thyme add it now***
- Over high heat, bring mixture to a full rolling boil that cannot be stirred down.
- Remove from heat and add liquid pectin, squeezing entire contents from pouches.
- Return to a boil; boil hard 1 minute, stirring constantly.
- Remove from heat and skim off foam. ***Discard thyme sprigs***
- Ladle hot jam into sterilized jars to within ¼ " of top of jar.
- Wipe jar rim to remove any drips.
- Place disc on jar then screw band on until fingertip tight.
- Repeat until all of the jam is in jars
- After cooling check jar seals. *Sealed discs curve downward and do not move when pressed. I store any unsealed jars in the refrigerator.*
- Label and store jars in a cool, dark place. Use within 1 year.

THE LOVE: This jam sets quickly so work fast!