

Seedless Blackberry Jam

Crazy Cluckers Farm Style

NOTE: This is just the recipe I use per 8 jars of Jelly. I was told doubling the recipe will mess it up.

Makes 8 jars of jelly

6 cups prepared juice and or puree.

8Tbsp Ball Real Fruit

Classic Pectin

6 2/3 cups granulated sugar

1/4 tsp real vanilla extract

1 tsp butter



Make Your Jam/Jelly

1. PREPARE water bath canner or steam canner, jars and lids according to manufacturer's instructions.

Prepare and measure ingredients for the recipe.

2. COMBINE prepared juice in an 8-quart saucepan. Gradually stir in Ball® RealFruit™ Pectin. Add butter, if using. Bring mixture to a full rolling boil that cannot be stirred down when over high heat, stirring constantly.

3. ADD entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary,

1. LADLE hot jelly/ jam into hot, sterilized jars, one at a time, leaving 1/4-inch headspace. Wipe rims with lemon juice.

Center the lids on jars and apply bands and adjust to fingertip tight.

2. PLACE the filled jars in canner, ensuring jars are covered by 1 to 2 inches of water. Place lid on canner. Bring water to a gentle, steady boil.

As soon as you get a boil set timer for 10 minutes.

After 10 minutes remove from burner and let rest for 5 minutes. Remove jars without tipping them. Set them on rack or towel to cool and don't disturb them for 24 hours. After that time check that all lids have popped and remove the screw on rings.

If the lids did not pop put in refrigerator and use within a week.

