

Blueberry Lemon PIE FILLING

Recipe was adapted from "Ball Complete Book of Home Preserving" & used by permission ©2022 Chez LaRae

Makes 3-4 pints. Recipe can be doubled or tripled.

- Water
- 7 cups blueberries (about 2 ¼ pounds), stems removed and rinsed
- 1 ¾ cup sugar
- ⅔ cup regular, non-instant ClearJel*
- Zest from two lemons
- 2 tbsp lemon juice

*NOTE: This recipe requires regular (not instant) ClearJel and there is no substitute. ClearJel is a powder starch that produces an excellent consistency when canning. Other thickeners like cornstarch and flour clump and may interfere with heat being able to reach throughout the jar.



Decorate jars with Apothecary labels from CanningCrafts.com

1. Place the canning rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat.
2. Fill a large Dutch oven halfway with water and bring to a full, rolling boil over high heat. Add blueberries and blanch for one minute. Drain berries well and return to the pot. Cover the pot to keep warm.
3. In a medium stainless steel pot, combine sugar and ClearJel. Whisk in two cups of water, ensuring that sugar and ClearJel are fully dissolved (use a silicone spatula to scrape bottom of pan for clumps). Bring to a boil over medium heat, stirring occasionally. Reduce heat and boil gently, constantly stirring until the mixture thickens and begins to bubble.
4. Remove from heat and stir in lemon zest and juice, stirring constantly. Carefully pour the mixture into the warm blueberries and stir well, distributing the sugar mixture evenly throughout.
5. Ladle hot mixture immediately into prepared jars, leaving 1" headspace. Use a wooden skewer to remove any air pockets and readjust headspace if needed. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
6. Place jars onto a rack in the canner. Water must cover jars by 1 to 2 inches. Cover, and bring water to a boil. Once boiling, process filling for 30 minutes. Turn off the heat and let jars sit in the canner for 5 minutes. Remove jars and place them upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with your finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
7. Let prepared jars stand at room temperature for 24 hours. Affix CanningCrafts' labels and write dates on jars. Store unopened jam in a cool, dry place for up to 1 year.

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