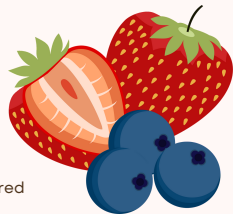


Strawberry Blueberry Jam



Ingredients:

- 5 cups crushed strawberries
- 2 half pints fresh blueberries
- 1 package powdered pectin
- 7 cups granulated sugar
- 1 tablespoon lemon juice
- lemon zest from one lemon if desired
- 1 teaspoon butter.



Directions:

- Dump the clean blueberries into the bottom of a large, heavy pot and crush them up a bit with a potato masher.
- Add the 5 cups of crushed strawberries and stir them all together.
- Stir in the pectin.
- Cook over medium high heat, stirring and bring to a full bubbling boil.
- Add the sugar all at once and stir in. Return to a boil.
- When the mixture is at a full bubbling boil, begin to time and allow to boil for 6 minutes. At the end of the 6 minutes, add the butter and lemon juice and zest if you are using that.
- Skim off any foam with a metal spoon.
- Ladle the hot jam into jam jars through a large necked funnel. (a canning funnel) Wipe the rims of the jars and add the lids and rings.
- Water bath process for 10 min. Remove from the canner and listen for the lids to ping! (Or, they may seal while processing.)