



## Blueberry Nectarine Jam

©2020 Chef Steph

Yields 36 fluid ounces, or 6, 6 oz. jars when canned

### Ingredients

4 cups fresh blueberries  
3 cups fresh nectarines, diced  
2 ½ cups sugar  
½ cup lemon juice

### Directions

1. Combine the blueberries, nectarines, sugar and lemon juice in a stockpot. Using a potato masher, mash the ingredients together to breakdown the fruits before cooking. This will help to speed up the cooking process.
2. Place a freezer safe plate in the freezer for testing the thickness of the jam.
3. Cook the fruit mixture over medium heat for about 15 minutes.
4. Retrieve your plate from the freezer and spoon the hot mixture onto the plate. Return the plate to the freezer for two minutes.
5. Test the thickness of the jam by running your finger through the middle of the jam. If the jam does not trail or seep back into the line you have just created, then the jam is thick enough. If the jam trails and covers the line then cook the jam for 3 more minutes and then test again. Repeat this process until the test is successful.
6. Remove the stockpot from the heat. Using a spoon or spatula skim off the foam sitting on the top of your jam mixture.  
Note: if you do not remove the foam now it will become trapped in your jar once you put it through the preserving water bath.
7. Begin canning process (see Canning instructions).
8. If you are not going to go through the canning process with the jam, make sure to cool completely and then store in the refrigerator for use.

**Please Note:** Jam has the potential to last a few months in the refrigerator when store at the appropriate temperatures. However, use common sense when storing any food for a prolonged period of time. Harmful bacteria and mold can develop at any time. If a substance doesn't smell, look or taste right then always discard. Safety first.