



Mixed Berry Jam - Full Recipe

Featuring Ball® RealFruit™ Classic Pectin

Makes about 6 (8 oz) half pints

You will need:

- 4 cups crushed berries, mix and match your favorites such as strawberries, blueberries, blackberries, and/or raspberries
- 4 ½ Tbsp Ball® RealFruit™ Classic Pectin
- 3 cups sugar
- 6 Ball® or Kerr® Half Pint (8 oz) Quilted Crystal Jelly Jars with lids and bands

Directions:

- 1.) **PREPARE** boiling water canner. Wash jars, lids and bands in hot soapy water. Heat jars and in simmering water until ready for use. Do not boil. Set lids and bands aside.
- 2.) **COMBINE** berries in an 8-quart saucepan. Gradually stir in pectin. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
- 3.) **ADD** entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary.
- 4.) **LADLE** hot jam into hot jars, one at a time, leaving 1/4 inch headspace. Wipe rims. Center lids on jars. Apply bands and adjust to fingertip tight.
- 5.) **PLACE** filled jars in canner ensuring jars are covered by 1 to 2 inches of water. Place lid on canner. Bring water to gentle, steady boil.
- 6.) **PROCESS** jars for 10 minutes, adjusting for altitude. Turn off heat, remove lid and let jars stand for 5 minutes. Remove jars and cool. Check lids for seal after 24 hours. Lids should not flex up and down when center is pressed.



Mixed Berry Jam – Half Recipe

Featuring Ball® RealFruit™ Classic Pectin
Makes about 3 (8 oz) half pints

You will need:

2 cups crushed berries, mix and match your favorites such as strawberries, blueberries, blackberries, and/or raspberries
2 Tbsp + $\frac{3}{4}$ tsp Ball® RealFruit™ Classic Pectin
1 $\frac{1}{2}$ cups sugar
3 Ball® or Kerr® Half Pint (8 oz) Quilted Crystal Jelly Jars with lids and bands

Directions:

- 1.) **PREPARE** boiling water canner. Wash jars, lids and bands in hot soapy water. Heat jars and in simmering water until ready for use. Do not boil. Set lids and bands aside.
- 2.) **COMBINE** berries in an 8-quart saucepan. Gradually stir in pectin. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
- 3.) **ADD** entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary.
- 4.) **LADLE** hot jam into hot jars, one at a time, leaving $\frac{1}{4}$ inch headspace. Wipe rims. Center lids on jars. Apply bands and adjust to fingertip tight.
- 5.) **PLACE** filled jars in canner ensuring jars are covered by 1 to 2 inches of water. Place lid on canner. Bring water to gentle, steady boil.
- 6.) **PROCESS** jars for 10 minutes, adjusting for altitude. Turn off heat, remove lid and let jars stand for 5 minutes. Remove jars and cool. Check lids for seal after 24 hours. Lids should not flex up and down when center is pressed.