



Bluebarb Jam

Adapted from [The Complete Book of Small Batch Preserving](#)

BAH Note: I got a solid 6 cups out of this recipe. Please note that you should have your water bath at nearly a full boil and all your jars and supplies prepped and ready to go before you start the jam because this jam is super quick to cook. I got a little creative when I realized the jam would not cook long enough for the fruit to really break down and I chose to ignore the instruction to roughly chop my blueberries (as if). Once I had added the blueberries, lemon juice, and pectin, I gave the pot a good turn or two with my immersion blender. If you're a stickler for the rules, ignore that suggestion and go ahead and chop your blueberries...just don't ask me to wash your cutting board.

- 3 1/2 cups fresh or frozen rhubarb, chopped
- 1/2 cup water
- 2 1/4 cups fresh or frozen blueberries
- 1 tablespoon lemon juice
- 1 box dry fruit pectin
- 5 1/2 cups granulated sugar
- 1/2 teaspoon cardamom

Place the rhubarb and water in a large stainless steel pot or enamel dutch oven over high heat and bring to a boil. Cover, reduce the heat and simmer for 5 minutes, stirring often.

Add the blueberries, lemon juice, and pectin to the pot. Stir to thoroughly combine. Bring to a boil over high heat, stirring constantly. Using an immersion blender, carefully blend the mixture to smooth out the texture and break down the fruit.

Add the sugar and bring the jam to a boil, stirring constantly, letting it reach a hard boil for 1 minute. Remove from the heat, ladle the jam into heated jars, leaving 1/4 inch head space, and process for 10 minutes.

Let the jars cool for 24 hours before checking the seal and storing the jars. Any jars that have not sealed should be refrigerated or immediately reprocessed using new lids.