



YES, YOU CAN

# Mixed Berry Jam

## INGREDIENTS

4 cups Crushed Berries  
4 ½ tbsp. Ball® RealFruit™ Classic Pectin  
3 cups Sugar

## TOOLS

6 Ball® (8 oz.) Half-pint Jars  
Ball® Canner with Canning Rack or Large Stockpot  
Ball® Utensil Kit (includes Funnel, Headspace Tool and Jar Lifter)  
Silicone Spatula  
8 qt. Saucepan  
Wooden Spoon  
Wooden Cutting Board

## DIRECTIONS

- 1 **PREPARE** boiling water. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set 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 water ensuring jars are covered by 1 to 2 inches of water. Place lid on canner or pot. 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.
- 7 **CHECK** lids for seal after 24 hours. Lids should not flex up and down when center is pressed.

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