

Blueberry Apple Butter

2 quarts (8 cups) blueberries
2 quarts (8 cups) tart apple pulp
4 cups sugar
1 Tablespoon spices

Wash and slice tart apples. Add water to cover. Cook until soft, and then press through a sieve. Measure.

Boil apple pulp, blueberries, fresh or canned, sugar and spices until thick.

Pour into hot sterile jars, wipe rim and seal with hot sterile lids and rings. Process in hot water bath 10 to 15 minutes.

Spices: cinnamon, nutmeg, allspice, cloves (to taste)