

Blueberry Plum Butter By Shannon King on Saturday, August 17, 2013 at 2:27pm

You need:

5 pints of blueberries

4 or 5 plums with skin left on

2 cups sugar

1 Tbsp lemon juice

Puree blueberries and plums in a food processor. Add to crockpot and stir in sugar. Heat on high for one hour. Turn crockpot to low and let simmer with the lid not completely on for about 8 hours. Every crockpot is different so check on it, it might not need but 7 or could need as much as 9 hours. When butter is nice and thick, add to warm sterilized jars. This should be WB for 10 minutes.