

Cindy's Wild Black berry Jam. By Cindy Harbeson Dickinson on Tuesday, August 27, 2013 at 12:22am

Deseed your berries. (ours are wild and the seeds are very large) I use a deseeder with a tomato screen. You can deseed the berries the night before and put the juice and pulp in the fridge overnight but need to can within 24 hours or the blackberries will start to get that moldy flavor. I generally get it canned within 8 hours of picking.

You have to make it in small batches or it will not turn out right. I learned the hard way on this.

7 cups of berry pulp

If you use regular pectin you may need to check package insert for sugar. I know this uses less, my hubby's diabetic and we like the tarter tasting jam. 3 cups of sugar Measure out your sugar in a separate bowl. Mix the pectin with 1/2 C of the sugar from the original 3 cups in a small bowl. (3 Table spoons Pectin if you buy the bulk type or one box.) I tend to put a bit more if I use bulk, since I don't use measuring spoons. (I use sugar free, it always sets no matter what) Bring the berries and juice to a boil, stir constantly, cook for 1 minute. Then add the small bowl of pectin and sugar and keep stirring constantly, bring it back to a boil and keep stirring until you can't stir the boil down with a spoon. 1/2 tablespoon of butter can be added will reduce the foam if you wish After it's to that boiling state, then add the remaining sugar and bring back to a boil and boil 1-2 minutes. Remove from heat and pack into hot sterilized jars. I process them about 15 minutes. Makes six to seven 1/2 pints depending on your juice content. Most recipes call for 1/2 cup of water but I never add that