

Vanilla-Laced Blueberry Jam

10 cups Fresh picked blueberries (make sure they are sweet more than tart!)

6 cups sugar

2 whole vanilla beans

1/3 cup lemon juice

- 1) Wash your berries using a colander so they will drain, picking out any bad ones. Transfer your drained berries to a large bowl. Measure out the exact amount of berries you will need for the recipe and add to the stockpot you will be using to cook the jam. I use a potato masher, but you can use whatever to have to squish the berries and release their juices; add the sugar you've measured and toss together.
- 2) Cover and allow to stand for about 2 hours of hours. During this time you can make sure you have all your jar sterilized and the equipment you need to preserve the jam readily available.
- 3) After the fruit has set, cook the mixture on medium-high heat. During this process you'll slice open the vanilla bean, scrape it into the blueberry mixture, and throw the bean itself in as well!
- 4) Cooking time is a minimum of 25 minutes and requires your full attention as the jam comes to a boil, so do not leave the stove and stir the pot continuously. At the 25 minute point, test a small amount for how is gelling on a chilled plate. It should look thick and not run freely. If it is not ready, try it again in 5 minutes. The juicier your berries are the quicker it will gel. When the jam is thick enough for you, add the lemon juice to the mix; cooking another five minutes.
- 5) Ladle into your prepared jars, carefully wipe the edges of the jars off, and seal. Process in boing water for 10 minutes. Remove and cool. Store in a cool dry space.