

# CHECKLIST FOR MAKING BLACKBERRY JAM

MADE ON:

## ASSEMBLE EQUIPMENT:

- ☐ Water bath canner with rack
- ☐ Canning jar lifter
- ☐ Towel
- ☐ Small stockpot (12 quart)
- ☐ Silicone spatula or long-handled spoon
- ☐ Ladle
- ☐ 8 half-pint canning jars with rings and lids
- ☐ Chopstick or bamboo skewer
- ☐ Infrared or candy thermometer

## ASSEMBLE INGREDIENTS:

- ☐ 9 cups of blackberries
- ☐ 6 cups of sugar

NOTES: \_\_\_\_\_

## DIRECTIONS TO MAKE JAM:

- ☐ Fill water bath canner, cover with lid, and start heating over a medium burner.
- ☐ Run jars through dishwasher's sanitize cycle, or boil 10 minutes in pot of hot water, then keep hot.
- ☐ Combine blackberries and sugar in a deep pot.
- ☐ Heat over medium heat stirring and crushing berries frequently.
- ☐ Bring jam to a boil.
- ☐ Continue boiling and stirring until jam thickens. Check for temperature of 220°F.
- ☐ Remove jam from heat.

## THREE WAYS TO STORE:

- ❖ Cool and refrigerate for 2 to 3 weeks.
- ❖ Put in freezer safe containers and freeze for up to 1 year.
- ❖ Water bath can for 1 to 2 year shelf life.

## TO WATER BATH CAN:

- ☐ Ladle hot jam into hot jars.
- ☐ Check for 1/4" headspace.
- ☐ Use a chopstick or non-metallic utensil to remove air bubbles.
- ☐ Wipe rims with damp paper towel or dishcloth.
- ☐ Cover jar with a lid.
- ☐ Screw the ring on until you feel resistance, then tighten a bit more.
- ☐ Put jars in water bath canner.
- ☐ Put lid on water bath canner.
- ☐ Bring water to a boil.
- ☐ Boil 10 minutes.
- ☐ Remove lid and let sit for 5 minutes, turned off.
- ☐ Pull jars out & place on towel.
- ☐ Leave undisturbed 24 hours.

