

Preserving Blackberries Recipes

Before you start:

Please read The National Center for Home Food Preservation’s “Using Boiling Water Canners” before beginning. If this is your first time canning, it is recommended that you read USDA’s Complete Guide to Home Canning: Guide 1: Principles of Home Canning.

Processing times for the recipes that follow are found in this table. The elevation for our area is 0-1,000 ft.

Table 1. Recommended process time in a boiling water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15

Berry Jams

without added pectin

- 9 cups crushed berries
- 6 cups sugar

Yield: About 7 or 8 half-pint jars

Procedure: Sterilize canning jars. Wash berries before crushing. Combine berries and sugar. Bring slowly to a boil, stirring occasionally until sugar dissolves. Once sugar is dissolved, cook rapidly to , or almost to, the jelling point, depending upon whether a firm or soft jam is desired. As mixture thickens, stir frequently to prevent sticking. Remove from heat and fill hot jam into hot, sterile jars, leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a Boiling Water Canner.

NOTE: If seedless jam is preferred, crushed berries may be heated until soft and pressed through a sieve or food mill; then add sugar and proceed as above.

Blackberry Jam

with liquid pectin

- 4 cups crushed blackberries (about 2 quart boxes blackberries)

- 7 cups sugar
- 1 pouch liquid pectin

Yield: About 8 or 9 half-pint jars

Procedure: Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

To prepare fruit. Sort and wash fully ripe berries; remove any stems and caps. Crush berries and extract juice.

To make jam. Measure crushed blackberries into a kettle. Add sugar and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Boil hard for 1 minute, stirring constantly. Remove from heat and stir in pectin. Skim.

Fill hot jam immediately into hot, sterile jars, leaving $\frac{1}{4}$ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

Blackberry Jam with powdered pectin

- 6 cups crushed blackberries (about 3 quart boxes berries)
- 1 package powdered pectin
- $8\frac{1}{2}$ cups sugar

Yield: About 11 or 12 half-pint jars

Procedure: Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

To prepare fruit. Sort and wash fully ripe berries; remove any stems or caps. Crush berries. If they are very seedy, put part or all of them through a sieve or food mill.

To make jam. Measure crushed berries into a kettle. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Add sugar, continue stirring, and heat again to a full bubbling boil. Boil hard for 1 minute, stirring constantly. Remove from heat; skim.

Fill hot jam immediately into hot, sterile jars, leaving $\frac{1}{4}$ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

Blackberry Jelly

with liquid pectin

- 4 cups blackberry juice (about 3 quart boxes berries)
- 7½ cups sugar
- 2 pouches liquid pectin

Yield: About 8 or 9 half-pint jars

Procedure: Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

To prepare juice. Sort and wash fully ripe berries; remove any stems or caps. Crush berries and extract juice.

To make jelly. Measure juice into a kettle. Stir in sugar. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add pectin and heat again to a full rolling boil. Boil hard for 1 minute. Remove from heat; skim off foam quickly.

Pour hot jelly immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

Blackberry Jelly

with powdered pectin

- 3½ cups blackberry juice (about 3 quart boxes berries)
- 1 package powdered pectin
- 4½ cups sugar

Yield: About 5 or 6 half-pint jars

Procedure: Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

To prepare juice. Sort and wash fully ripe berries; remove any stems or caps. Crush berries and extract juice.

To make jelly. Measure juice into a kettle. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute. Remove from heat; skim off foam quickly.

Pour hot jelly immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

Blackberry Jelly without added pectin

- 4 cups blackberry juice (about 2½ quart boxes of berries and ¾ cup water)
- 3 cups sugar

Yield: About 4 or 5 half-pint jars

Procedure:

To Prepare Juice — Select about ¼ firm ripe and ¾ fully ripe berries. Sort and wash; remove any stems or caps. Crush berries, add water, cover and bring to boil on high heat. Stir to prevent scorching. Reduce heat and simmer for 5 minutes. When fruit is tender, pour everything through a double layer of dampened cheesecloth or a damp jelly bag. Suspend the bag over a bowl or pan, using a stand or colander to hold the bag. Drain the juice without pressing or squeezing, which will cause cloudy jelly. If a fruit press is used, the juice should be restrained through a jelly bag.

To Make Jelly — Sterilize canning jars. Measure juice into saucepot. Add sugar and stir well. Boil over high heat until the temperature measures 8°F above the boiling point of water (220°F at sea level), or until the jelly mixture sheets from a metal spoon. (See Testing Jelly Without Added Pectin.)

Remove from heat; skim off foam quickly. Pour hot jelly immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

These recipes were adapted from:

- "How to Make Jellies, Jams and Preserves at Home." Home and Garden Bulletin No. 56. Extension Service, United States Department of Agriculture. 1982 reprint. National Center for Home Food Preservation, June 2005.
- "So Easy to Preserve", 5th ed. 2006. Bulletin 989, Cooperative Extension Service, The University of Georgia, Athens. Revised by Elizabeth L. Andress, Ph.D. and Judy A. Harrison, Ph.D., Extension Foods Specialists.

They are available from The National Center for Home Food Preservation at http://nchfp.uga.edu/how/can7_jam_jelly.html