Blackberry jam



Ingredients

♥ 500 g blackberries (fresh or frozen)
♥ 0.5 dl water
♥ 300 g jam sugar (see tips)

Instructions

Put the blackberries and the water in a medium saucepan. If you are using frozen berries, you can let them sit and thaw in the pan for a while first.

Heat the mixture over medium heat, stirring, until it comes to a boil. Let the jam simmer for about 5 minutes so that you can see some of the blackberries start to break down, but not all.

Remove the pan from the heat. Add the jam sugar. Stir well and heat the mixture again until it comes to a boil. Let the jam simmer for 1-2 minutes.

Pour the jam into warm, clean jars with tight-fitting lids.

Tips

♥ I think the specified amount of sugar gives a suitably sweet jam, but you can simply reduce the amount if you want to use less sugar.

♥ Preserving sugar is sugar with added pectin and can be bought in most well-stocked grocery stores. Pectin makes the jam thicken more than if you use ordinary sugar, but apart from the jam becoming a little thinner, it is perfectly fine to make jam with regular sugar.

♥ If you are careful to sterilize the jam jars, the jam will keep for a long time at room temperature. Sterilize by placing the jam jars and lids in the oven at 100°C for at least 10 minutes. Put hot, freshly cooked jam into the warm, sterilized jars and close the lid immediately. By turning the jars upside down for a few minutes, you ensure that they become completely airtight.

♥ If you are unsure about sterilizing jars, it's best to store the jam chilled. Jam in an open jam bowl must be kept in the refrigerator. It's perfectly fine to put the jam in plastic containers and freeze it.

♥ See also the recipe for **Blackcurrant, blueberry and blackberry jam**, **Wild berry jam**, **Blueberry jam** - and many more varieties of homemade jam **HERE**.

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