



LOWER SUGAR BLUEBERRY MARMALADE

Yields: 4 - ½ pints

1 large orange

¼ cup water

¼ cup fresh lemon juice

4 cups fresh or frozen blueberries

2-1/2 cups sugar

1 lemon

¼ cup fresh orange juice

½ cup water

½ teaspoon butter

1 box low or no sugar needed pectin

Using a peeler, remove only the outer colored peel of the orange and lemon, then cut peel into fine strips. In a small bowl, combine the orange and lemon peel with the ¼ cup water. Let soak for 10 minutes. Drain and discard water.

Peel the orange and lemon, removing all the white pith. Separate the orange and lemon segments from the membrane and remove seeds, squeeze the membranes to release juice into a bowl. Discard membrane and seeds. Finely chop fruit and add to bowl with juice.

In an 8-quart pan, combine the drained peel, chopped citrus fruit, orange juice, lemon juice and ½ cup water. Over medium heat, bring the mixture to a boil. Reduce the heat, cover and simmer for 15 minutes.

Sort, stem and rinse the blueberries. If using frozen, do not defrost. Add the blueberries and butter to the citrus mixture and simmer, uncovered, for 3 minutes. Stir frequently to prevent sticking.

Measure the 2-1/2 cups sugar into a bowl. In a small bowl empty contents for the pectin, add ¼ cup sugar from the measured sugar, stir. Add the pectin sugar mixture to the citrus blueberry mixture, stir. Bring mixture to a full rolling boil. Add remaining sugar, stir. Bring back to a full rolling boil and boil stirring constantly for 1 minute. Remove from heat and let stand for 5 minutes. Stir.

Ladle into hot jars, leaving ¼ inch headspace. Wipe the jar rims and threads with a clean, damp cloth. Cover with hot lids and apply screw bands. Process ½ pints 10 minutes in pints 15 minutes in a boiling water bath.