

Wild Blueberry Marmalade

Old Rittenhouse Inn

5 to 6 cups

3 c. pureed wild blueberries
½ c. pureed whole orange, seeded
½ c. pureed whole lemon, seeded
1 tsp. lemon juice
1 pkg. pectin (1 ¾ oz.)
6 c. sugar

1. In a food processor fitted with a steel blade, separately puree blueberries, orange and lemon.
2. Combine blueberries, orange, lemon, lemon juice and pectin in a jelly kettle, or large sauce pan.
3. Bring to a rolling boil.
4. Add sugar. Bring to a rolling boil, stirring constantly. When mixture boils, stir for 85 seconds.
5. Remove from heat, and let sit for 3 minutes.
6. Skim off any film from top of marmalade.
7. Pour into sterilized jars, seal, and process in a water bath according to manufacturer's instructions.