

Mixed Berry Jam Recipe

Preserving Method: Water Bath Canning
Makes about 6 Half Pints (8 oz)

Mix and match your favorite berries such as strawberries, blueberries, blackberries, and/or raspberries to create a delightful jam using [Ball® RealFruit™ Classic Pectin](#).

YOU WILL NEED

- 4 cups crushed berries, mix and match your favorites such as strawberries, blueberries, blackberries, and/or raspberries
- 4 ½ Tbsp [Ball® RealFruit™ Classic Pectin](#)
- 3 cups sugar
- 6 [Ball® or Kerr® Half Pint \(8 oz\) Quilted Crystal Jelly Jars with lids and bands](#)
- *Optional:* [Ball® freshTECH Electric Water Bath Canner + Multicooker](#)

DIRECTIONS

1. PREPARE boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
2. COMBINE berries in an 8-quart saucepan. Gradually stir in pectin. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. ADD entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary.
4. LADLE hot jam into hot jars, one at a time, leaving 1/4 inch headspace. Wipe rims. Center lids on jars. Apply bands and adjust to fingertip tight.
5. PLACE filled jars in canner ensuring jars are covered by 1 to 2 inches of water. Place lid on canner. Bring water to gentle, steady boil.
6. PROCESS jars for 10 minutes, [adjusting for altitude](#). Turn off heat, remove lid and let jars stand for 5 minutes. Remove jars and cool. Check lids for seal after 24 hours. Lids should not flex up and down when center is pressed.

Mixed Berry Jam Recipe Tips:

- Smokey Chipotle Jam: Add a savory note to your Berry jam by adding ½ tsp. dried chipotle chili powder to the recipe with the sugar. Serve with cheese, pork, chicken or salmon or try it with roast turkey as a delicious zesty alternative to cranberry sauce.
- Sparkling Berry Pop: Fill a tall glass with ice and as spoonful or two of Mixed Berry Jam. Fill the glass with sparkling water or club soda and stir until jam dissolves. Garnish with a sprig of mint.
- Grilled Cheese & Berry Sandwiches: Spread some Mixed Berry Jam on the inside of your grilled cheese sandwich. It's great with smoked gouda, brie or a nice sharp cheddar and add some ham or bacon!
- Berry Cream Cheese Frosting: Whisk 1/4-1/2 cup Mixed Berry Jam into your favorite pre-prepared frosting to add a fruity flavor twist!

Source: <https://www.freshpreserving.com/mixed-berry-jam-%7C-mixed-berry-recipes---ball-fresh-preserving-br1276.html>

