



Keweenaw Berry Jam

(PROVIDED BY MARGARET HANSON WITH TEACH TO TASTE)

Yield: 1 serving



Ingredients

- 4 Cups Fresh or Frozen Berries
- 4 Cups White Cane Sugar

Jam Tips and Tricks:

For making jam with frozen fruit, use berries that were picked at their peak, including some more tart under-ripe berries. This will ensure your berries have the extra pectin they need to help gel your jam.

Jars that have been sealed properly should make a "pop" sound as they cool, demonstrating their seal is tight. If jars don't seal, refrigerate jam and consume within 10 days.

Sealed jars should be stored in a dark, cool place and eaten within a year.

If you are working with a low-pectin berry (raspberries, strawberries, blueberries), use more sugar or you can use a commercial pectin like Sure-Jell.

Instructions

Gather ingredients into a large, heavy-bottomed pot. Cook over medium-high heat, macerate (crush) berries with the sugar as they thaw. This ensures thick, bright, delicious jam.

Sterilize the jam jars, lids and rings by boiling them on the stove, submerged in water, for 10-15 minutes.

Cook jam till your mixture reaches 215°F OR when you drop a teaspoonful in a bowl and after placed in the freezer for a few minutes, the mixture has a thickened consistency.

Ladle your jam into the prepared jars leaving ¼" of headspace (gap). Place lids and rings on jars.

Submerge your jam jars in a bath of boiling water for 5 minutes. Remove and let sit on a towel or sheet pan to cool to room temperature.

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Description

This simple, but flavorful berry jam is a great way to savor the Keweenaw summer year-round! This recipe is designed for those who are inexperienced with homemade jam and walks you step-by-step to get a delicious (and beautiful!) end product.



FARMERS
MARKET

Farmers Market Finds

- Berries (freeze when in season, so you can use year-round!)



GROCERY
STORE

Grocery Store Grabs

- White Cane Sugar

Local Chef & Recipe

Margaret Hanson is the chef, teacher and owner of Teach to Taste, which is based in the Keweenaw. Teach to Taste provides engaging cooking lessons that explore our relationship to food through history, memory and local agriculture. Craft herb salt and sugar blends and artisanal bakery are also offered at pop-up shops locally and during the Farmers Market season.

Biblio Bistro

Biblio Bistro is a fun, quick and dynamic video series featuring local, nutritious and seasonal produce. It's made in partnership with Portage Lake District Library. See how to cook this recipe at pldl.org/biblio-bistro.

Substitutes

You can use a variety of different berries or feature your favorite summer berry to be the star of this recipe.

Pairs with

This jam would pair well with freshly baked bread, biscuits or scones. It would also work well mixed into vinegar-based salad dressings or marinades to add slight sweetness and a fresh fruit flavor. Consider using in thumb-print cookies or swirled into coffee cakes for a sweet treat!