

PEI Blueberry Jam

Created By: Chef Ilona Daniel

Yields: 5 x 500ml jars (pint jars)

12 cups PEI Blueberries

1 ½ cups white sugar

½ cup Honibe Honey

In a heavy bottomed stainless steel pot, bring all the ingredients to a boil. Cook until mixture looks shiny, and jam-like (220 degrees).

Ladle into sterilized jars, seal, and boil for 12 minutes. Remove from the pot, and allow the jars to seal, and fully chill.