

Chucklin' Huckleberry Garden Huckleberry Jam (makes 1 16 oz jar)

Ingredients:

2 cups garden huckleberries

2 cups organic cane sugar

1 tablespoons lemon juice (fresh)

1 teaspoons vanilla extract

1 tablespoons pectin

1/4 cups water (for the cleanse boil)

1/4 cups water (for the cook boil)

Instructions:

Place the huckleberries in an 2 qt pot with 1/4 cup water

Bring to a boil (7/9) and let it cook for 3 minutes.

Drain the water and refill with fresh water (1/4 cups).

Bring the berries to a boil (7/9) again and let them cook for 5 more minutes.

After the 5-minute boil, mash the berries thoroughly in the pot.

Slowly add 2 cups of sugar to the mashed berries and cook at medium heat (5.5/9) for about 5 minutes, stirring constantly until all the sugar is fully melted and dissolved.

Stir in the pectin after the sugar has completely dissolved and bring the mixture to a full rolling boil (8/9).

Use a candy thermometer to monitor the temperature. Boil until the mixture reaches 210°F (adjusted for 5,000 ft altitude).

Once the temperature is reached, remove the pot from the heat and stir in the lemon juice and vanilla extract.

Pour the jam into a sterilized 16 oz jar, leaving 1/4 inch of headspace.