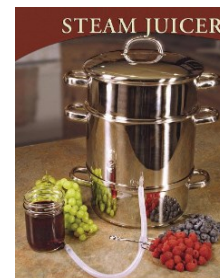


BLUEBERRY JELLY - VICTORIO STEAM JUICER RECIPE



Yield - 7 to 8 half-pint jars

As you will be dealing with extreme heat, please ensure that you read the steam juicer instructions fully.

As per the juicer instructions, place the juice kettle on top of the stock pot which has 5Qts fresh water in it, Squeeze the clamp on the hose and slide it to the centre. Place the colander on the juice kettle and fill to the top with washed blueberries (ensure that the stems and any bruised fruit have been removed).

Place the lid on top of the colander, fitting it securely into place (remove any excess fruit that may be preventing the lid from fitting perfectly). Place steam juicer on stove top on high heat. Once water has come to a rapid boil, turn the stove top temperature down until the water remains at a consistent rolling boil. Do not allow the stock pot to boil dry.

As per the juicer instructions, extract the juicer from the juice kettle directly into sterilized jars or a large saucepan. (It will take approx. 1 hour for there to be enough juice in the juice kettle to drain. The entire process for juicing one batch will take approx. 2 - 3 hours).

To make the jelly, you will need:

4 c blueberry juice

7 1/2 c sugar

2 pouches Liquid Pectin

Pour the blueberry juice into a large pot. Stir in sugar. Place on high heat; stir constantly and bring to a full rolling boil that cannot be stirred down. Add the liquid pectin and heat again to a full rolling boil. Boil hard for 1 minute. Remove from heat and quickly skim off foam. Pour jelly immediately into sterile jars, leaving 1/4" head space. Wipe rims of jars with clean dampened paper towel. Adjust lids and tighten rings to finger tip tight. Process in water bath canner according to your altitude.

Altitude Half Pints or Pints

0-1,000ft 5 min

1,001-6,000ft 10 mins

6,000ft + 15 mins

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