**20-Minute Berry Jam**

Use any mixture of berries to make this jam without any pectin. Adding lemon juice to the jam prevents botulism and is required if canning. Because I like to use more ripe berries, **I use 3 parts berries to 1 part sugar in my jam**, eliminating the need for a lot of added sugar. For this batch I used 6 cups berries to 2 cups sugar. If your berries are tart or underripe, you may need to add more sugar. Taste test your mix once it’s started cooking and add more sugar if needed. **Your favorite combination of berries** including strawberries, raspberries, blackberries,  blueberries, cherries (not a berry but still a favorite to add to the mix.)

**Prep Time** 5 minutes **Cook Time** 20 minutes **Servings** [60](https://www.foodiecrush.com/20-minute-berry-jam/) servings

**Ingredients**

* 6 cups berries such as strawberries, raspberries, blackberries and blueberries (roughly slice the strawberries to help them break down)
* 2 cups sugar
* 2 tablespoons bottle lemon juice

**Instructions**

1. In a large saucepan, add the berries, sugar and lemon juice. Gently stir the berry mixture and bring to a boil over medium-high heat. Reduce to a soft boil on medium heat and cook, uncovered, stirring frequently, for about 20 minutes or until the jam has thickened.
2. To test the thickness of the jam, at the start of cooking time place a few spoons or ceramic ramekins in the freezer for 10 minutes. Take out one spoon or ramekin and add a dollop of jam to the back of the spoon or ramekin. If it mostly sets, you're ready to go. If it's too runny, cook and tests in 5 minute increments until the jam sets on the spoon. If the jam is not set, continue to cook for 5 minute increments.
3. Spread on toast or sandwiches once cooled, or transfer jam to a glass jar with a fitted lid and store in the refrigerator for up to 2 weeks.

**Recipe Notes**

**Instructions to preserve the jam**:

Sterilize 4 half-pint jars and their lids. Ladle hot jam into the jars leaving about 1/4 inch between the rim and lid. Remove any air bubbles and wipe the rims clean. Seal tightly with the lids.

Process the jars in a boiling-water bath for 10 minutes. The sealed jars can be stored in a cool, dark place for up to 1 year. If a jar fails to seal, store the jam in the refrigerator for up to 1 month. Makes 32 ounces of jam to fit 4 half-pint jars (8-ounce jar).

**Nutrition Facts**

20-Minute Berry Jam

**Amount Per Serving (1 tablespoon) Calories** 30Calories from Fat 9 **% Daily Value\***

**Fat** 1g**2%**

Saturated Fat 1g **6%**

**Sodium** 1mg **0%**

**Potassium** 22mg **1%**

**Carbohydrates** 8g **3%**

Fiber 1g **4%**

Sugar 7g **8%**

**Protein** 1g **2%**

**Vitamin A** 5IU **0%**

**Vitamin C** 8.5mg **10%**

**Calcium** 2mg **0%**

**Iron** 0.1mg **1%**

\* Percent Daily Values are based on a 2000 calorie diet.