

A Recipe From *tikkido*

Seedless Blackberry Jam

<https://tikkido.com/blog/seedless-blackberry-jam-recipe>

Seedless Blackberry Jam:

- fresh blackberries
- an equal quantity (by weight) of sugar
- peels and cores of two apples (or commercial pectin)

Instructions:

1. Use a food mill (using the medium disk) to remove most of the blackberry seeds and puree the fruit.
2. Weigh the fruit puree.
3. Add an equal amount (by weight) of sugar.
4. Add the peels and cores of two apples for their natural pectin (or use a commercial pectin product).
5. Cook over high heat, stirring constantly, until the mixture reaches 220 degrees Fahrenheit (105 degrees Celsius).
6. Run hot mixture through the food mill again, this time using the finest setting, to remove any remaining blackberry seeds.
7. Can in sterile jars.

