



## ANSON MILLS

### Quick Blueberry Preserves

#### Time

About 35 minutes, plus cooling

#### Yield

1 pound (about 2 cups)

#### Cooking Remarks

The recipe turns 6 ounces of cooked, strained berries back into the jelly. We do this for visual interest and texture. Unfortunately, if all the cooked berries were turned back in, the preserves would be too loose. Use the remaining cooked berries in another way or simply toss them.

#### Equipment Mise en Place

For this recipe, you will need a digital kitchen scale, a fine-mesh strainer, a heavy-bottomed medium saucepan, a 4.5-quart Dutch oven, a medium bowl, an instant-read digital thermometer, and a glass container or jar with lid to store the preserves.

#### Ingredients

1½ pounds blueberries, rinsed, drained, and sorted

Juice of 1 large, juicy lemon

5 ounces sugar

#### Directions

1. Position a fine-mesh strainer over a heavy-bottomed medium saucepan and set aside. In a 4.5-quart Dutch oven, combine the blueberries and lemon juice. Cover, bring to a simmer over medium-low heat, and cook until the berries go limp and are swimming in juice, about 5 minutes, stirring once or twice. Pour the berries into the strainer and let the juices drip into the saucepan for 15 minutes without pushing on the fruit.
2. Move the strainer with the berries to rest atop a medium bowl to collect additional drips. Bring the juices in the saucepan to a simmer over medium-high heat, add the sugar, and stir until completely dissolved. Cook uncovered, stirring occasionally to check for sticking—adding newly collected juice from the berries to the pot—until the jelly registers 221 degrees on an instant-read digital thermometer and weighs 9 to 10 ounces when poured into a bowl on a digital scale, about 10 minutes.
3. Stir 6 ounces of the strained blueberries into the jelly. Transfer to glass container or jar with a lid. Let cool completely, cover, and refrigerate for up to 5 days or freeze indefinitely.