BLUEBERRY, THYME AND ORANGE JAM

(Makes 1 kg)

**Ingredients**

1 kg blueberries

Juice of one orange

4 large sprigs of thyme

650 sugar with pectin (or sugar and 1 T pectin)

Put all the ingredients into a large non-metallic bowl. Mix together thoroughly, cover and leave to macerate (soften up) overnight in a cool place.

Put a few clean saucers in the freezer to test for a set later on.

Pour the mixture into a pot, discarding the thyme.

Heat slowly to dissolve the sugar, then bring to a boil and cook steadily for 5 minutes or until setting point is reached. Stir carefully from time to time to stop the jam from sticking to the bottom of the pot.

After 5 minutes do a set test. Remove the pot from the heat while doing the set test. Put a teaspoon of the jam on a cold saucer from the freezer. Wait 1-2 minutes, then push the jam with your finger. The jam should noticeably wrinkle. If not continue boiling and testing every five minutes.

Turn off the heat and let the pot stand for 15 minutes. Skim off any scum with a slotted spoon.

Ladle the jam into hot sterilized jars and seal.