



Cooperative Extension Service  
Institute of Food and Agricultural Sciences

## Selecting, Preparing, and Canning: Blueberry Pie Filling<sup>1</sup>

United States Department Of Agriculture, Extension Service<sup>2</sup>

**Quality:** Select fresh, ripe, and firm blueberries. Unsweetened frozen blueberries may be used. If sugar has been added, rinse it off while fruit is still frozen.

**Yield:** 1 quart or 7 quarts

**Procedure:** Wash and drain fresh blueberries. For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water

returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine sugar and Clear Jel® in a large kettle. Stir. Add water and, if desired, food coloring. Cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained berries immediately and fill jars with mixture without delay, leaving 1 inch headspace. Adjust lids and process immediately. See Table 1 for suggested quantities

Table 1. Blueberry Pie Filling.

	Quantities of Ingredients Needed For	
	1 Quart	7 Quart
Fresh or thawed blueberries	3-1/2 cups	6 quarts
Granulated sugar	3/4 cup + 2 tbsp	6 cups
Clear Jel®	1/4 cup + 1 tbsp	2-1/4 cup
Cold water	1 cup	7 cups
Bottled Lemon Juice	3-1/2 tsp	1/2 cup
Blue food coloring (optional)	3 drops	20 drops
Red food coloring (optional)	1 drop	7 drops

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2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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**Table 2.** Recommended process time for Blueberry Pie Filling in a boiling-water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0-1,000 ft	1,001-3,000 ft	3,001-6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	30 min	35	40	45