

## Easy Instant Pot Blueberry Jam

- 2 pounds fresh blueberries, rinsed.
- 3/4 cup sugar
- 2 Tablespoons fresh lemon juice
- 2 1/2 Tablespoons cornstarch
- 2 Tablespoons water



Put blueberries, sugar and lemon juice in the inner pot and stir. Close lid and set steam release knob to SEAL position.

Press the Pressure Cook (Manual) button or dial and press the +/- button to select 2 minutes, high pressure. It will take a few minutes for the pot to get to pressure.

When cook time is finished, let the pot sit undisturbed for 10 minutes (10 minutes natural release). Turn the steam release knob to VENT and release remaining pressure.

Stir water and cornstarch together until smooth, have ready.

Turn pot to Sauté, low temperature. When it starts to simmer, stir and cook for five minutes.

Stir cornstarch mixture into blueberries and cook two more minutes until thickened.

Turn off Instant Pot, carefully remove inner pot and place on wire rack. Allow to completely cool. When cooled, pour into mason jars.

Store in the refrigerator for two weeks or freeze for later use.