

Huckleberry Jam

<http://userealbutter.com/2014/07/06/huckleberry-jam-recipe/>
from [this recipe](#)

3/4 cup water
1 lemon, juice of
1/2 cup sugar
1/2 cup brown sugar
2 1/2 cups huckleberries, fresh or frozen
1 tsp lemon zest

Place the water, lemon juice, sugar, and brown sugar in a medium saucepan over high heat. Stir to dissolve the sugars. Let it come to a steady boil. Stir in the huckleberries and the lemon zest and let the contents return to a boil. Reduce heat to a simmer. Let simmer for 30-45 minutes, stirring occasionally. When the jam is thickened, pour it into a clean jar and let cool. Store in the refrigerator for several months. Makes about 1 1/2 to 2 cups.