



BLUEBERRY BUTTER

- 2 Quarts Fresh Blueberries
- 8 Large Green Apples, Peeled, Cored and Sliced
- 8 Cups Sugar
- 1 Teaspoon Ground Allspice
- 1 Teaspoon Ground Mace
- 1 Teaspoon Ground Nutmeg

DIRECTIONS

- 1. Combine all ingredients in a large saucepan.
- 2. Bring to a boil, lower heat and simmer for one hour.
- 3. Stir occasionally.
- 4. Cook until thick.
- 5. Spoon into hot jars.
- 6. Seal and cool.