



[Blueberry Pie Filling](#)

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Prep Time: 25 minutes

Cook Time: 30 Minutes

Blueberry Pie Filling Ingredients:

- 10 cups Blueberries
- 2 TBSP Vinegar
- 1½ cups Water + more for water bath
- 1½ cups Sugar
- 7 TBSP Cornstarch
- 6 TBSP Lemon Juice

Blueberry Pie Filling Directions:

- Wash your canning jars, lids, gaskets, screw tops in the dishwasher on sanitize, boiling water on the stove, or extremely hot sink water.
- While your canning jars are being cleaned; in a clean sink or large bowl soak blueberries in water and vinegar for about 5 minutes to clean. Rinse well with cool water; drain and set aside.
- In a large pot over medium high heat combine 1½ cups, sugar, cornstarch, and lemon juice, stirring constantly until mixture comes to a boil.
- Add blueberries and stir to coat. Cook on medium low heat for 5 minutes or until mixture thickens.
- Add pie filling to pint jars leaving about ½” of head space in the top of each jar.
- Top with lids and loosely tighten rings.
- Completely submerge jars in a large stockpot using either a canning basket or tongs and allow to boil for 25-30 minutes.
- Remove carefully from the water bath and allow jars to cool completely before storing.
- Tip: Store the jars without the screw top rings on so you can keep an eye on the seal of the lid and make sure it is not compromised during canning and storage.

- Makes 18 servings Blueberry Pie Filling