



Sweet Basil and Blackberry Jam



Recipe courtesy of **Giada De Laurentiis**

Show: **Giada at Home**

Episode: **Garden Variety**



Total: 1 hr 40 min

Active: 10 min

Yield: 1 1/4 cups

Level: Easy

Ingredients

- ✓ One 16-ounce bag frozen blackberries, thawed, juice reserved
- ✓ 4 cups fresh basil leaves (3 1/2 ounces)
- ✓ 2/3 cup sugar
- ✓ 1/4 cup fresh orange juice (from 1 large orange)
- ✓ 3 tablespoons fresh lemon juice (about 1 medium lemon)

Directions

Serving suggestions: Serve on toasted bread, alongside cheeses, or on lamb chops. Mix with yogurt and granola, or layer in desserts or parfaits.

Place the blackberries and their juice in a medium saucepan and lightly mash with a fork. In a food processor, combine the basil, sugar, orange juice and lemon juice. Blend until smooth. Stir the mixture into the blackberries and bring to a simmer over medium heat. Simmer until the mixture is thick, stirring occasionally, 25 to 30 minutes. Remove the pan from the heat and allow the jam to cool for 1 hour (the jam will continue to thicken as it cools). Refrigerate in an airtight container for up to 3 days.

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