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5 Tbsp. Ball® Real Fruit™ Instant Pectin; Directions: Pulse blueberries in a food processor until finely chopped, stopping to scrape down sides as needed. Place in a medium bowl. Pulse strawberries in food processor until finely chopped, stopping to scrape down sides as needed. Add to blueberries in bowl. Stir in sugar; let stand 15 minutes.

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