

PLUM JAM



Ingredients

- 4 lbs pitted, unpeeled
- 8 cups sugar
- 1¾ oz Pectin

Directions

1. Bring boiling-water canner, half full with water, to simmer.
2. Combine plums and pectin in a large saucepot. Optional: add ½ teaspoon of butter to reduce foaming.
3. Bring mixture to full rolling boil, stirring constantly.
4. Stir in sugar quickly. Return to full rolling boil and boil exactly one minute, stirring constantly.
5. Remove from heat. Skim foam if necessary.
6. Ladle into prepared jars using wide mouth funnel, leaving ¼-inch headspace. Tightly apply two-piece caps.
7. Place jars on elevated rack canner, cover jars by 1-2 inches of water. Cover and process 25 minutes (for Boulder altitude). Remove jars and allow to cool at room temperature for 24 hours.

Store in cool, dry, dark place up to one year. Refrigerate after opening. Yields 10 cups.



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