



Plum Jam

Savannah · 28/09/2024



Prep Time

12 hrs

Difficult

Medium

Servings

13 hrs

Description

This plum jam recipe makes 6 small jars of homemade jam with ripe and juicy fresh plums Perfect for giftgiving

Ingredients

- - 4 ½ cups pitted
- chopped plums - ½ cup water - 7 ½ cups white sugar
- or to taste - ½ teaspoon butter (Optional) - 1 (1.75 ounce) package powdered fruit pectin

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Inspect 6 half-pint jars for cracks and rings for rust
2. discarding any defective ones. Immerse in simmering water until jam is ready. Wash new
3. unused lids and rings in warm soapy water. Dotdash Meredith Food Studios Combine plums and water in a large pot over medium-high heat; bring to a boil. Reduce the heat to medium-low
4. cover
5. and simmer for 5 minutes. Stir in sugar
6. then add butter to reduce foaming if needed. Dotdash Meredith Food Studios Increase the heat to high and stir constantly until mixture comes to a full
7. rolling boil. Quickly stir in pectin and return to a full boil. Boil
8. stirring constantly
9. for 1 minute. Remove from the heat; skim off and discard any foam. Dotdash Meredith Food Studios Pack jam into hot
10. sterilized jars
11. filling to within 1/8 inch of the top. Run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe rims with a moist paper towel to remove any residue. Top with lids and screw rings on tightly. Dotdash Meredith Food Studios Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars 2 inches apart into the boiling water using a holder. Pour in more boiling water to cover jars by at least 1 inch. Bring to a rolling boil
12. cover
13. and process for 10 minutes. Dotdash Meredith Food Studios Remove the jars from the stockpot and let rest on a cloth-covered or wood surface
14. several inches apart
15. for 12 to 24 hours. Press the center of each lid with a finger to ensure the lid does not move up or down. Remove the rings for storage and store in a cool
16. dark area. Dotdash Meredith Food Studios Cook's Note If the plums are very ripe
17. I add less sugar
18. about 6 or 6 ½ cups. Store opened jars in the refrigerator for up to 3 weeks.