

Plum Jelly

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Easy

Servings

5

Description

Fresh plums right from the tree make a delicious homemade jelly that will keep in a canning jar on the pantry shelf until opened. If processing for canning then mixture should be a bit watery. The canning process will thicken the jelly.

Ingredients

- - 2 ½ pounds fresh plums
- pitted and halved - 4 cups white sugar - 1 cup water

Instructions

1. Gather all ingredients. Allrecipes/Julia Hartbeck Combine plums
2. sugar
3. and water in a large pot over medium-high heat. Bring to a boil
4. stirring until sugar dissolves. Lower heat to medium and cook
5. stirring occasionally to prevent sticking
6. until mixture has thickened to desired consistency
7. 30 to 40 minutes. Allrecipes/Julia Hartbeck Meanwhile
8. inspect five (½-pint) jars for cracks and rings for rust
9. discarding any defective ones. Immerse in simmering water until jelly is ready. Wash new
10. unused lids and rings in warm soapy water. Allrecipes/Julia Hartbeck Remove jelly from heat and skim off any heavy foam. Ladle hot jelly into hot
11. sterilized jars
12. filling to within 1/2 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. Allrecipes/Julia Hartbeck 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. Allrecipes/Julia Hartbeck Pour in more boiling water to cover jars by at least 1 inch. Bring to a rolling boil
13. cover
14. and process for 15 minutes. Allrecipes/Julia Hartbeck Remove the jars from the stockpot and let rest
15. several inches apart
16. for 12 to 24 hours. Store in a cool
17. dark area. Allrecipes/Julia Hartbeck Cook's Note If you don't want to can these
18. cook the jelly a bit longer: check doneness by dropping a small spoonful of jelly onto a frozen plate. Let sit for 1 to 2 minutes; if jelly appears to gel
19. it is ready. Continue cooking if jelly appears thin and runny. When jelly has reached desired consistency
20. ladle into clean jars with hermetic seals. Allow to cool completely before storing in the refrigerator.