

Rachel39s Sugar Plum Spice Jam

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 15 mins

Description

This sugar plum spice jam is a recipe I came up with as something new in our seasonal jam and jellymaking sessions in the hopes of finding something unique for Christmas gifts It is absolutely wonderful Everyone loves it Its sweet and fruity with comforting holiday spice undertones

Ingredients

- - 10 red plums
- pitted and chopped - 2 cups chopped fresh pineapple - ½ (12 fluid ounce) can frozen orange juice concentrate - ½ cup apple juice - 1 lemon
- juiced - 1 (1.75 ounce) package powdered fruit pectin - 1 tablespoon unsalted butter - 1 ½ teaspoons ground cloves - 1 teaspoon ground allspice - 8 cups white sugar - 4 drops red food coloring

Instructions

1. Heat plums
2. pineapple
3. orange juice concentrate
4. apple juice
5. and lemon juice in a large pot over medium-low heat
6. covered; cook until plums are soft
7. 15 to 20 minutes. Mash plums and pineapple with a potato masher until thoroughly broken up
8. leaving small chunks in mixture. Bring mixture to slow simmer; stir in pectin
9. butter (to reduce foaming)
10. cloves
11. and allspice. Increase heat to high; bring to a full
12. rolling boil for 1 minute
13. stirring constantly. Stir in sugar
14. stirring constantly; cook at a full
15. rolling boil
16. 1 minute more. Off heat
17. stir in red food coloring until evenly colored; skim off any foam. Sterilize 10 (12-ounce) canning jars and lids in boiling water for at least 5 minutes. Pack jam into hot
18. sterilized jars
19. filling to within 1/4 inch of the top. Run a clean knife or a 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. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat
20. then carefully 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
21. cover the pot
22. and process for 10 minutes. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
23. several inches apart
24. until cool. Once cool
25. press the center of each lid with a finger to ensure the lid does not move up or down. Store in a cool
26. dark area.