



Plum Chipotle Sauce

Savannah · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

4 hrs 40 mins

Description

When plums are in season this is a great alternative to putting up jam with all those plums This is a great addition with pork chicken or as a topping on cream cheese served with crackers

Ingredients

- - 5 quarts very ripe plums
- pitted
- or as needed - 4 cloves garlic
- pressed - 1 onion
- finely chopped - 6 cups white sugar - ½ cup apple cider vinegar - 2 tablespoons Southwest chipotle seasoning - 1 tablespoon roasted garlic seasoning - 1 jalapeno pepper
- finely chopped (remove seeds for milder flavor if desired) - 7 teaspoons salt - 1 teaspoon liquid smoke flavoring - 8 half-pint canning jars with lids and rings

Instructions

1. Place the plums
2. a few at a time
3. into a colander set over a large bowl. With gloved hands
4. squeeze the plums in the colander
5. forcing the juice through the holes of the colander. Discard spent pulp
6. and repeat to produce 8 cups of plum juice. Pour 3/4 cup of plum juice into a small saucepan with garlic and onion
7. place over medium heat
8. and bring to a boil. Reduce heat to medium-low
9. and simmer until the onion is translucent
10. about 5 minutes. Pour the juice-onion mixture into a large pot
11. and add the remaining 7 1/2 cups of plum juice. Stir in the sugar
12. apple cider vinegar
13. Southwest chipotle seasoning
14. roasted garlic seasoning
15. jalapeno pepper
16. salt
17. and liquid smoke flavoring until the sugar and salt have dissolved. Bring the mixture to a boil over medium heat
18. reduce heat to a simmer
19. and cook the sauce down until thickened
20. about 1 1/2 hours. Stir frequently to prevent burning. Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the sauce into the hot
21. sterilized jars
22. filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids
23. and screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat
24. then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil
25. cover the pot
26. and process for 10 minutes. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
27. several inches apart
28. until cool. Once cool
29. press the top of each lid with a finger
30. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool
31. dark area.