



Easy Persimmon Jam

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr

Description

This persimmon jam is a nice change from other jams and a great way to preserve persimmons when in season. Enjoy on crusty bread.

Ingredients

- - 12 ounces persimmon flesh
- cut into small chunks - 5 ounces white sugar - 3 ounces persimmon skin
- finely sliced - 2 tablespoons lemon juice - $\frac{3}{4}$ ounce lemon zest
- finely sliced

Instructions

1. Combine persimmon flesh
2. sugar
3. persimmon skin
4. lemon juice
5. and lemon zest in a small pot over medium heat; bring to a boil. Reduce heat to low and simmer until persimmon flesh softens and jam thickens
6. about 10 minutes. Cool jam until set
7. about 30 minutes. Transfer to an airtight container and store in the refrigerator. Cook's Note If fresh persimmons aren't available
8. you can use the frozen variety.