



Plum Jelly



YIELD: 7 - 250ML FREEZER JARS PREP: 20 MIN PROCESS: 10 MIN

Ingredients

- 36 Medium Plums, Pitted and Chopped
- 1 c. Water
- 6 ½ c. Sugar
- 1 Pouch Liquid Pectin
- ½ Tsp. Butter

Directions

1. In a large saucepan combine plums and water and bring to a boil. Reduce heat, cover and boil gently for 10 minutes. Stir occasionally.
2. Remove from heat and pour mixture into dampened jelly bag or cheese cloth- lined sleeve suspended over a deep container. Let the juice drip for at least 2 hours or overnight.
3. Measure 4 cups of the juice into a large saucepan and stir in the sugar and butter.
4. Over high heat, bring mixture to a full rolling boil and boil hard for 1 minute, stirring constantly.
5. Remove from heat and pour into hot jars and complete the normal canning process.