



Plum Freezer Jam



YIELD: 5 - 250ML FREEZER JARS PREP: 15 MIN PROCESS: 10 MIN

Ingredients

- 3 ½ lbs. Plums, Pitted and Chopped
- 1 ¼ c. Water, Divided
- 7 c. Sugar
- ¼ c. Lemon Juice
- 1 Pouch Original Fruit Pectin
- ½ Tsp. Butter

Directions

1. In a large saucepan combine plums and ½ cup water and bring to a boil. Reduce heat, cover and boil gently for 5 minutes. Stir occasionally.
2. In a large bowl stir together the plum mixture, lemon juice and sugar and let stand for 10 minutes.
3. In a small saucepan, whisk together the pectin and ¾ cup water until dissolved.
4. Over high heat, bring pectin mixture to a full rolling boil and boil hard for 1 minute, stirring constantly.
5. Combine pectin mixture with fruit mixture and stir for 3 minutes then pour into hot jars and complete the normal canning process.
6. Refrigerate up to 3 weeks, freeze up to 1 year or serve immediately.