

Spiced Plum Jam

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*2 pounds purple plums,
halved and pitted
5 cups sugar
1/2 cup white vinegar
1 teaspoon ground ginger*

In a blender, place two cups of plums at a time. Cover. Blend at high speed for 1 minute or until firmly chopped. Pour into a large kettle.

Stir in the remaining ingredients. Heat slowly, stirring constantly, to boiling. Boil uncovered, stirring often, for 25 to 30 minutes (or until thick enough to slide off the spoon in two drops that run together.) Do not skim.

Ladle into hot sterilized jars and seal with hot wax immediately.

Per Serving (excluding unknown items): 3893 Calories; trace Fat (0.0% calories from fat); trace Protein; 1007g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 12mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 67 1/2 Other Carbohydrates.