

# Damson Plum Jam

## Ingredients

- 8 cups of damson plum pulp, from about 4 1/2 pounds
- 4 cups of sugar
- 1 teaspoon cinnamon
- 1 lemon, zested and juiced
- 2 packets (1 box) liquid pectin

## Preparation

Fill your canning pot with water and begin to bring it to temperature. Wash your jars and rings in warm soapy water and set aside. Put your lids in a small pot of water and heat (but do not boil) in order to soften the sealing compound.

Put plums in 1 cup of water, and simmer until the skins pop. Then peel and pit the plums - and squish in your hands until you make pulp. Add plums and sugar to a large, non-reactive pot. Bring to a boil and cook for about 10-15 minutes, until the jam begins to look molten and syrupy. Add the pectin, cinnamon and lemon juice/zest and bring to a rolling boil for a full five minutes.

Turn off the heat under the jam and fill jars. Wipe rims and apply lids. Screw on the bands and lower into the water. Process in the hot water bath 10 minutes. When time is up, remove from water and cool on the counter. When the jars are cooled, check the seal by pressing on the top of the jar. If there's no movement, the jar has sealed. Store up to one year in a cool, dark place.

Makes 4 pints (yield varies depending on width of pot, cooking length and juiciness of fruit).