

Roasted Red Plum & Thyme Jam

Ingredients:

5 lb. Red Plums
a large bunch of fresh Thyme
½ c. sugar
2 lemons
1½ c-2 c. sugar
5½t. low-sugar pectin
calcium water (prepare as directed on pectin package)

Roast Fruit:

Preheat your oven to 425°F. Halve the plums and place them pit side up on a baking sheet. (If the pits are difficult to remove, you can remove them later). Tuck sprigs of thyme into the fruit and sprinkle with ¼c. sugar. Roast for 25 minutes, until the fruit is soft and just lightly caramelized. Leave out until the fruit is cool enough to handle.

Sterilize Jars:

Wash and rinse the jars and lids you'll be preserving in. Place the jars in a stock pot with a small grate on the bottom. Pour hot water from the tap over the jars and let them sit for a few minutes to slowly warm up. Place the stockpot over high heat. Cover and bring to a boil. Turn heat off and leave jars to sit in the hot water.

Prepare Fruit:

Scoop pits out of plums and discard. Separate the plums from the skins, placing the skins, thyme and the plum syrup in a saucepan and the fruit in a separate bowl or stock pot. The plum flesh will have turned a beautiful ruby color. You should have about 5c. of plum flesh and 4 c. of combined juice and skin.

Concentrate Juice:

Zest the two lemons. Add the lemon zest to the saucepan with the plum skins and juice. You can taste the juice and decide if you want a more pronounced thyme flavor. If you do, then add in a few thyme sprigs to the saucepan as well. Bring to a boil. Let mixture boil down to 2 c. Stir frequently to prevent sticking on the bottom of the pot. Strain and add to the reserved plum flesh.

Cook Jam with Thickeners:

Place jam in a large stockpot. Juice lemons. Add lemon juice and 1c. sugar to the jam and place over high heat. Add calcium water. Mix pectin with ½c. sugar. Once the jam has come to a boil, slowly stir in the pectin to the jam mixture until it is thoroughly dissolved.

Process Jars:

Remove jars from the hot water and place on a clean dishcloth. Fill with hot jam to ½" from the top of the jar. Place jars on lids and tighten. Place filled jars back in the stockpot and fill with hot water. Bring the stockpot to a boil and process jars for a full ten minutes. Carefully remove jars and set on a clean

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dishcloth to dry. Once the jars have cooled check to see that they have fully sealed.

Store:

Sealed jars will keep for a year or more. Once the jar has been opened it will keep, refrigerated, for three weeks.