



Burley Model Allotments

Plum Jam

This recipe makes about two jars of jam for every one pound (or half kilo) of plums used.

Equipment needed

- Suitable sized bowl and pan
- Jam jars with sealable tops
- Long-handled spoon
- Sterilising fluid or tablets
- A cooker hob might help as well

Ingredients needed

- Plums, washed
- Granulated sugar, use one-third or one-quarter the weight of plums. e.g. for 4lbs (1.8kg) of plums use 1lb (0.45kg) of sugar
- Juice of two lemons

Method

1. Sterilise the jam jars by filling with diluted sterilising fluid and place the jam jar tops in boiling water. As an alternative, the jam jars can also be sterilised in boiling water.
2. Remove the stones. There's no need to remove the skins since after boiling these will be very tender and enhance the flavour. If you'd prefer your jam without skins, loosen by popping the plums in a pan of hot water (almost boiling) for about 25 seconds and then removing into a bowl. The skins will come off easily.
3. Put the plums and sugar in a pan and add the lemon juice.
4. Put on a gentle heat. Stir to prevent burning until all the sugar has dissolved.
5. Turn up the heat; continue to stir and boil for 20 to 30 mins.
6. Pour into jars, seal with lids and leave to cool.
7. Jars can be stored for many months, but once opened should be kept in a fridge.