



Diana von Welanetz Wentworth
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DIANA'S SUGAR PLUM JAM

For about sixteen 8 to 10-ounce jars of jam

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- 8 cups pitted and chopped dark-skinned purple plums or pluots (Flavor King pluots are my favorite)
- 14 cups sugar
- 1 cup freshly squeezed lemon juice
- Grated peel (zest) of 2 large oranges
- 1/2 cup Myers's dark Jamaican rum
- Certo liquid fruit pectin (2 packets if using plums, 1 packets for pluots)



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HINTS for First-Time Jam Makers

MY FAVORITE JAM JARS



I love the elegant 8.5 ounce

Wash jars in hot soapy water and rinse; place on a baking sheet and keep warm in a 225 degree oven until ready to fill. Pour boiling water over the jar lids and rings and set aside.

Using a small, sharp parking knife, halve the fruits, remove the pits and cut each half into about 8 or 9 cubes. Combine the plums, sugar, lemon juice and orange rind in very large (8 to 10 quart) stainless saucepot. Place over medium-high heat. Heat the mixture, stirring to dissolve the sugar, to a rolling boil that you cannot stir down and boil hard for 1 minute. Remove the pan from the heat and stir in the Certo and rum.

Skim any foam off the surface; continue to stir and skim for 5 minutes. After 5 minutes, ladle the jam immediately into containers and seal. Turn the jars upside down after sealing and set a timer for 30 minutes. Turn right side up, and let cool. You will hear the jar tops popping as they seal.

TO PREPARE IN ADVANCE: Cut up enough plums or pluots and freeze in plastic bags in 8-cup quantities for jam making whenever the mood strikes. Jars of prepared jam, properly sealed, may be stored in a cool, dark, dry place for at least six months and up to a year. Stored in the refrigerator, they will keep indefinitely.

Quattro Stagioni jam jars available
at
the Container Store and online at
www.containerstore.com