

## Plum Jam with powdered pectin

**Yield:** About 9 half-pint jars

6 cups crush plums (about 3½ pounds)  
1 package powdered pectin  
8 cups sugar

**Procedure:** Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

**To prepare fruit:** Sort fully ripe plums, wash, cut into pieces, and remove pits. If flesh clings tightly to pits, cook slowly in a small amount of water for a few minutes until they have softened, then remove pits. Crust fruit.

**To make jam:** Measure crushed plums into a kettle. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Add sugar, constantly stirring, and heat again to a full bubbling boil. Boil hard for 1 minute. Remove from heat; skim.

Pour hot jelly immediately into hot, sterile jars, leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**. Wait 5 minutes before removing jars from canner.

**Table 1.** Recommended process time for **Plum Jam** in a boiling-water pressure canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0-1,000 ft	1,001-6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10 min	15 min

## Plum Jelly without added pectin

**Yield:** About 8 or 9 half-pint jars

**To Prepare Juice:** Wash plums well. Crush fruit, add water, cover and bring to a boil over high heat. Reduce heat and simmer 15 to 20 minutes or until fruit is soft. When fruit is tender, pour everything through a double layer of dampened cheesecloth or a damp jelly bag. Suspend the bag over a bowl or pan, using a strand or colander to hold the bag. Drain the juice without pressing or squeezing, which will cause a cloudy jelly. If a fruit press is used, the juice should be strained through a jelly bag.

**To Make Jelly:** Sterilize canning jars. Cook juice down until thick and cherry colored. Measure juice into a saucepot, add sugar and stir well. Boil over high heat until the temperature measure 8°F above the boiling point of water (220°F at sea level), or until the jelly mixture sheets from a metal spoon. Remove from heat; skim off foam quickly. Pour hot jelly immediately into hot, sterile jars, leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**. Wait 5 minutes before removing jars from canner.

**Table 2.** Recommended process time for **Plum Jelly** in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,000 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10 min	15 min

Source: National Center for Home Food Preservation

Resource:

[www.buylocalnebraska.org](http://www.buylocalnebraska.org)



# PLUMS

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## Plums - Halved or Whole

**Quantity:** An average of 14 pounds is needed per canner load of 7 quarts; an average of 9 pounds is needed per canner load of 9 pints. A bushel weighs 56 pounds and yields 22 to 36 quarts - an average of 2 pounds per quart.



**Quality:** Select deep-colored, mature fruit of ideal quality for eating fresh or cooking.

**Procedure:** Stem and wash plums. To can whole, prick skins on two sides of plums with a fork to prevent splitting. Free-stone varieties may be halved and pitted.

**Hot Pack:** Add plums to water and boil 2 minutes. Cover saucepan and let stand 20 to 30 minutes. Fill jars with hot plums and cooking liquid, leaving ½-inch headspace.

**Raw Pack:** Fill jars with raw plums, packing firmly. Add hot water, leaving ½-inch headspace.

Adjust lids and process.



Processing directions for canning plums in a boiling-water, a dial, or a weighted-gauge canner are given in Table 1, Table 2, and Table 3.

**Table 1.** Recommended process time for **Plums, halved or whole** in a boiling-water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001-6,000 ft	Above 6,000 ft
Hot and Raw	Pints	20 min	25 min	30 min	35 min
	Quarts	25 min	30 min	35 min	40 min

Wait 5 minutes before removing jars from canner.

**Table 2.** Recommended process time for **Plums** in a dial-gauge pressure canner.

		Canner Pressure (PSI) at Altitudes of				
Style of Pack	Jar Size	Process Time	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Hot and Raw	Pints or Quarts	10 min	6 min	7 min	8 min	9 min

**Table 3.** Recommended process time for **Plums** in a weighted-gauge pressure canner.

		Canner Pressure (PSI) at Altitudes of		
Style of Pack	Jar Size	Process Time	0 - 1,000 ft	Above 1,000 ft
Hot and Raw	Pints or Quarts	10 min	5 min	10 min

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