**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>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0-1,000 ft</th>
<th>1,001-6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Half-pints or Pints</td>
<td>5 min</td>
<td>10 min</td>
<td>15 min</td>
</tr>
</tbody>
</table>

**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>
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<tr>
<th>Style of Pack</th>
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<td>Hot</td>
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<td>5 min</td>
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<td>15 min</td>
</tr>
</tbody>
</table>

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**Source:** National Center for Home Food Preservation

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


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.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 3,000 ft</th>
<th>3,001-6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot and Raw</td>
<td>Pints</td>
<td>20 min</td>
<td>25 min</td>
<td>30 min</td>
<td>35 min</td>
</tr>
<tr>
<td></td>
<td>Quarts</td>
<td>25 min</td>
<td>30 min</td>
<td>35 min</td>
<td>40 min</td>
</tr>
</tbody>
</table>

Wait 5 minutes before removing jars from canner.

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

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>Process Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot and Raw</td>
<td>Pints or Quarts</td>
<td>10 min 6 min 7 min 8 min 9 min</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>Process Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot and Raw</td>
<td>Pints or Quarts</td>
<td>10 min 5 min 10 min</td>
</tr>
</tbody>
</table>

Contact is:

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