

Spiced Plum Jam

<http://userealbutter.com/2014/10/01/spiced-plum-jam-recipe/>
from [Food in Jars](#)

8 cups pitted and finely chopped plums (about 4 lbs. or 1.8 kg whole plums)
3 1/2 cups (700 g) sugar
1 lemon, zest and juice of
2 tsps ground cinnamon
1/2 tsp nutmeg, freshly grated
1/4 tsp ground cloves
2 3-oz. (85 ml) packets liquid pectin (6 oz. or 170 ml total)

Stir the plums and sugar together in a large pot over high heat. Bring the mixture to a boil. Stir in the lemon zest, juice, and spices. Continue to boil the jam over high heat for 15-20 minutes until it thickens and the liquid turns syrupy. Add the pectin to the jam. Stir to combine and bring to a rolling boil for 5 minutes. When it's done, it should look thick and shiny. Makes 6-8 cups of jam. Store in the refrigerator, freezer, or can the jams. You can find canning instructions here: <http://userealbutter.com/2013/04/12/strawberry-vanilla-jam-recipe/>