



# Phyllis' Plum Jelly

A FAMILY RECIPE



## SERVINGS

Makes about 8 (1-cup) jars or  
128 servings, 1 Tbsp. each

Total Time: 3 Hr(s) 20 Min(s)  
1 Hr(s) Prep & 2 Hr(s) 20 Min(s) Cook

Combine fresh plum juice, sugar, and fruit  
pectin to make SURE.JELL Plum Jelly!  
This recipe for plum jelly will help you produce a  
few gleaming jars.



## WHAT YOU NEED:

5-1/2 cups prepared juice (about 5 lb. fully ripe  
sour clingstone plums)

1-1/2 cups water

1 box SURE-JELL Fruit Pectin

1/2 tsp. butter or margarine

6-1/2 cups sugar, measured into a separate  
bowl



## LET'S MAKE IT

### STEP 1

Bring boiling-water canner, half full with water, to simmer. Wash jars and screw bands in hot soapy water; rinse with warm water. Pour boiling water over flat lids in a saucepan off the heat. Let stand in hot water until ready to use. Drain jars well before filling.



## STEP 2

Pit plums. Do not peel. Finely chop or grind fruit. Place fruit in a saucepan; add water. Bring to boil.

Reduce heat to low; cover and simmer 10 min., stirring occasionally. Place three layers of damp cheesecloth or a jelly bag in a large bowl. Pour prepared fruit into cheesecloth. Tie cheesecloth closed; hang and let drip into bowl until dripping stops. Press gently. Measure exactly 5-1/2 cups prepared juice into 6- or 8-qt. saucepot.



## STEP 3

Stir pectin into juice in saucepot. Add butter to reduce foaming. Bring mixture to a full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in sugar. Bring to a full rolling boil and boil exactly 1 min., stirring constantly. Remove from heat. Skim off any foam with a metal spoon.



## STEP 4

Ladle quickly into prepared jars, filling to within 1/4 inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly. Place jars on an elevated rack in the canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.) Cover; bring water to a gentle boil. Process 5 min. Remove jars and place upright on a towel to cool completely. After jars cool, check seals by pressing middles of lids with fingers. (If lids spring back, lids are not sealed and refrigeration is necessary.)



# ENJOY!





## KITCHEN TIPS

### How to Measure Precisely

To get exact level cup measures of sugar, spoon sugar into dry metal or plastic measuring cups, then level by scraping excess sugar from top of cup with a straight-edged knife.



### Jam or Jelly Didn't Set?

Every once in a while, you may find that your jam does not set the way you expected. If your efforts resulted in a runny batch, try our recipe again to improve your finished jam. If your jam still doesn't set, you can always use it as a glaze or syrup.

