

Spicy Plum Sauce By Dede Schmidt

4 pounds plums, washed, cut in half and pitted

3/4 C chopped onion (about 1 medium)

1 1/2 C brown sugar

1 C white sugar

1 T dry mustard

2 T dry, ground ginger

1 T salt

1 clove garlic, minced

2 tsp red pepper flakes (or to taste)

1 C cider vinegar

1. Chop plums and onions in a food processor and transfer to a large heavy-bottomed pot.
2. Combine the remaining ingredients with the plums and onions, bring to a boil and then reduce heat. Cook until thickened, about 1 hour, stirring occasionally.
3. For a smooth sauce, puree with an immersion blender right in the pot (or pour into a blender, puree and return to pot) and continue cooking for another hour, or until the sauce reaches your desired thickness.
4. Ladle sauce into hot 1/2 pint jars, leaving 1/4-inch headspace. Attach lids and rings. Process 20 minutes in a boiling water bath. Makes 8 1/2 pint jars