

Plum-Amaretto jam Jessica VonArx-Howe with Rebecca Cameron

3 c tart red or purple plums, chopped

3 c sugar

1/4 c water

3 TBSP lemon juice

1/4 c smarter liqueur

Combine plums, sugar, water and lemon juice in large stainless steel sauce pan. Bring to a boil over high heat, reduce heat to medium and boil until mixture forms a gel, about 20 minutes. Stirring frequently. Remove from heat and stir in Amaretto. Ladle into hot jars, process 10 minutes in hot water bath.....makes 4 cups.....*I skin them and pit them before chopping*

Enjoy! let me know if you have any questions!