

Tropical Mango Peach Jam

4 cups Mango, peeled and diced

4 cups Peaches, peeled and diced

1/2 cup Lemon Juice

1/4 cup Homemade Vanilla Rum (vanilla beans soaked in rum for 6+weeks)

1/4 cup Brandy

9 tsp. calcium water

6 tsp. Pamona pectin

2 cups sugar divided

Makes (9) 1/2 pints

Mix Pamona pectin with 1/2 cup of granulated sugar. Set aside. Measure out remaining 1 1/2 cup sugar and set aside. Measure out vanilla rum and brandy and set aside. Into a large pot measure out Mango, Peaches, Lemon Juice and Calcium Water. Heat and mash with a potato masher until you are happy with the size of the pieces of fruit remaining. Add Rum and Brandy. Bring to a boil. Add the 1/2 cup sugar and 6 tsp. Pamona Pectin mixture. Stir for a minute to combine it well and dissolve the sugar and pectin. Add remaining sugar. Stir well and bring back to a rolling boil. Boil for 1 minute. Remove from heat and skim off any foam.

Fill warm jars to within 1/4 inch of the top. Clean rim with a damp cloth. Place lid and ring, tighten to fingertip tightness. Process for 10 minutes in a boiling water canner. Turn off heat. Allow to sit for 5 minutes. Remove jars and allow them to cool. Check to ensure all the jar lids have sealed.

I got a nice firm set with this. I hope to make plenty of different kinds of jams and jellies with this Pamona pectin now that I have discovered it. Notice how little sugar there is in this recipe? And its absolutely delicious!!!