

Ripe wild plum jam recipe

Ingredients:

900g/2lb of ripe wild plums

900g/2lb of white granulated sugar – if you prefer a more tart jam cut the sugar by a quarter – I prefer less sugar myself

½ pint/275ml of water

Method:

1. Wash the plums and discard any damaged fruit.
2. Put the plums and water into a large heavy bottomed saucepan (or preserving pan) and simmer gently until the skins split and they are soft.
3. Meanwhile, warm the sugar in a low oven for ten minutes and add to the fruit.
4. Stir gently over a low heat until you are sure that all the sugar crystals have dissolved.
5. Turn up the heat to its highest setting and, stirring frequently, let the fruit boil rapidly for 8-10 minutes (this is called a rolling boil).
6. Remove the stones with a slotted spoon during the boiling process.
7. Test for set (What is set/ setting point? See tricks and tips below).
8. If the jam has not set, continue to boil rapidly and test at five minute intervals.
9. When the jam has set carefully pour into warm, sterilised jars, using a ladle or small jug.
10. Cover the jars with tight fitting screw-top lids, or waxed disks and cellophane pot covers (waxed disks, wax facing upwards and plastic covers secured with plastic bands).
11. Label when cold and store in a cool, dark place, away from damp.