

Plum Delight Spread

From Walking the Red Brick Road Blog, www.redbrickroad.com

2 qts. plums
4 1/2 c. sugar
grated rind and juice of 1 1/2 lemons
3 c. raisins
grated rind of 1 1/2 oranges
1 1/2 c. finely chopped nuts
1 tsp. butter
1/2 package liquid fruit pectin

Wash plums, cover with water. Cook until tender. Remove blemishes, peel and seeds then cut up. Measure 6 cups pulp. Add sugar, lemon juice, raisins, orange and lemon peel. Cook until thick and clear. Add butter and nuts, then pectin. Bring to a full rolling boil over high heat, stirring constantly. Boil 30 seconds. Remove from heat. Skim foam if necessary. Pour into hot sterilized jars. Put in boiling water bath for 10 minutes, adjusting for altitude as necessary.

Yield is about 7 half-pint jars.