

Nutty Plum Conserve

Yield: about 8 half-pints

5 pounds blue prune plums, halved and pitted
6-3/4 cups granulated sugar
4 cups seedless raisins
2 tablespoons grated orange zest
1/2 cup freshly squeezed orange juice
1/4 cup bottled lemon juice
2 cups coarsely chopped walnuts or pecans

1. In a large, deep stainless steel saucepan, combine plums, sugar, raisins, orange zest, orange juice and lemon juice. Bring to a boil over medium-high heat, stirring constantly.
2. Reduce heat and boil gently, stirring frequently, until mixture thickens, about 35 minutes.
3. Stir in nuts and boil gently for 5 minutes.
4. Remove from heat and test gel. If gel stage has been reached, skim off foam.
5. Ladle hot conserve immediately into hot jars, leaving 1/4-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot conserve. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Preserving, 2012