



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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## Asian Plum Sauce

*This sauce is great as a dipping sauce for eggrolls and potstickers. It is also a good sauce for pork, chicken, and shrimp. Add it to stir fry or Asian-style noodle dishes.*

- 10 cups prepared plums, about 4 lb
- 2 cups firmly packed brown sugar
- 1 cup granulated sugar
- 1 cup cider vinegar
- ¾ cup finely chopped onion
- 2 Tbsp. finely chopped green chili peppers
- 2 Tbsp. mustard seed
- 1 Tbsp. salt
- 1-2 cloves garlic, minced
- 1-2 pieces (each ¼ x 1 inch) gingerroot, minced
- ½ tsp. Chinese five spice

Combine sugars, vinegar, onion, mustard seed, chili peppers, salt, garlic and gingerroot in a large stainless-steel saucepan. Bring to a boil; add plums. Return mixture to a boil; boil gently, stirring occasionally, about 1 ¾ hours or until thick and syrupy.

Ladle sauce into a hot jar to within 1/2 inch of top of jar (headspace). Using non-metallic utensil, remove air bubbles and adjust headspace, if required, by adding more sauce. Wipe jar rim removing any food residue. Centre hot lids on clean jar rim. Screw band down until resistance is met, then increase to fingertip tight. Return filled jar to rack in canner. Repeat for remaining sauce.

Process half-pint jars in a boiling water bath or atmospheric steam canner for:  
0-1000ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes.

Before removing canner lid, wait 5 minutes for boiling water or 2-3 minutes for steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark place.

Yield: ~ 6 eight-ounce jars.

Source: <https://www.berardin.ca/recipes/en/oriental-plum-sauce.htm?Lang=EN-US>

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