



## UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: [edmf@ucanr.edu](mailto:edmf@ucanr.edu)

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# Preserve Today, Relish Tomorrow

## Spiced Plums

*Spiced plums bring back childhood memories. My mother served them in winter, often warmed. A simple but delicious dessert. Of course, they can be jazzed up with pound cake and ice cream! They also make a great pie, cobbler or plum cake. Spiced plums are wonderful as a condiment with turkey or pork. Another idea is to make crostini and top it with goat cheese and chopped spiced plums.*

- 4 quarts plums
- 6 cups sugar
- 1 cup distilled white vinegar (5%)
- 1 teaspoon ground cinnamon
- 1 teaspoon ground allspice
- 1 teaspoon ground cloves

Wash and drain plums. Prick each plum with a fork to prevent the skins from bursting. Place plums in a large non-reactive container.

Combine sugar, vinegar, and spices; boil for 5 minutes. Pour syrup over plums and let stand for 24 hours in refrigerator.

\*\*\* Drain syrup, heat and pour over plums again. Let stand for 24 hours in refrigerator.

The third day, pack the plums into hot jars, leaving ½ inch headspace. Fill clean, hot jars to ½ inch of top with boiling hot syrup. Remove air bubbles, adjust headspace by adding more syrup, if needed. Wipe jar rims clean. Center hot lid on jar. Apply band and adjust until fit is fingertip tight. Place jar in boiling water canner. Repeat until jars are full.

Process quart 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.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes.

For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Yield: 4 quart jars

\*\*\* Tip: When cold, the syrup is thick and sticky. Heat syrup and plums together until plums can be removed separately. Continue heating the syrup as directed in the recipe.

Source: *So Easy To Preserve*

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