

**Source: St Michael All Colour Pressure Cooking by Sue Cutts**

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### **Plum and orange jam**

<i>Metric</i>	<i>Imperial</i>
1 kg plums	2 lb plums
Finely grated rind and juice of two oranges	Finely grated rind and juice of two oranges
300 ml water	½ pint water
1 kg preserving or granulated sugar, warmed	2 lb preserving or granulated sugar, warmed

### **M Pressure – 3 minutes**

#### **METHOD**

Wash and dry the plums carefully.

Cut into halves and remove the stones.

Tie the stones into a piece of clean muslin cloth.

Put the plums, strained orange juice, rind, muslin bag and water into the pressure cooker.

Close the cooker and bring to M pressure for 3 minutes.

Reduce the pressure slowly.

Lift out the muslin bag and discard.

Add the warmed sugar and stir over a low heat until the sugar is completely dissolved. Boil rapidly until setting point is reached, approximately 15 to 20 minutes.

Transfer to warmed, dry jars.

Cover with waxed discs, when cold add cellophane covers and label.

Yields approximately 2 kg/4lb

*Note: You can see how long I've had this book and this jam is one I always make using the Victoria plums from the garden, or some years, for a change, with different varieties of plums bought from Peterley.*

*I like to vary the flavour with this jam depending on how I feel each time I make it.*

*Sometimes I follow the recipe exactly, but sometimes I alter the amount of orange, or add crushed root ginger to the muslin bag and sliced or chopped stem ginger with the sugar.*

*Sometimes I add walnuts.*

Submitted by Suzanne Senter