



## Fresh Fruit Jam

Source: LA Times

Russ Parsons

This is a real fast method of making jam with small or large amounts of fruit.

I also like how the fruit uses its natural pectin so you don't have to buy any.

\*5 lbs cleaned and chopped fresh \*fruit  
 \*5 lbs granulated sugar

1. In a large stockpot bring fruit and sugar to a boil. Cover and turn off for 24 hours.
2. Take about 2 cups of the sugared fruit, place in a non-stick skillet. Heating the mixture until thicken, about 5 minutes per 2 cups of mixture.
3. Place thickened mixture into a large bowl; continue until all of the fruit has been thickened.
4. Pack in jars. Will keep about 2 weeks when not packed.

Note: You can change it from any amount. Just make sure the sugar and fruit is the same amounts

Fruit that's I have packed and amounts:

Nectarines:

Peaches: 10 pounds of peaches yielded 8 lbs of fruit 12 half pint jars with extra

Plums:

Strawberries 1/2 flat yielded 7 pounds of berries, 13 half pint jars

Raspberries: 12 half pint containers yielded 4.17lbs, 12 half pint jars

Blackberries: 4-18ozs containers yielded 4 lbs of fruit, 12 half pint jars

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