

## Plum Conserve

- 2½ quarts chopped, pitted plums (about 4½ pounds)
- ¾ cup thinly sliced orange peel
- 2 cups seedless raisins
- 1¾ cups chopped orange pulp (about 2 large oranges)
- 6 cups sugar
- 2 cups broken pecan or other nuts

**Yield:** About 10 half-pint jars

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

**Procedure:** [Sterilize canning jars](#). Combine plums, orange pulp and peel, raisins, and sugar; slowly bring to boiling, stirring occasionally until sugar dissolves. Cook rapidly, about 15 to 20 minutes, almost to the jellying point (which is 8°F above the boiling point of water, or 220°F at sea level). As the mixture thickens, stir frequently to prevent sticking. Add nuts during the last 5 minutes of cooking. Pour the hot conserve into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

**Table 1.** Recommended process time for **Plum Conserve** in a boiling water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	<b>5 min</b>	10	15

This document was adapted from "So Easy to Preserve", 6th ed. 2014. Bulletin 989, Cooperative Extension Service, The University of Georgia, Athens. Revised by Elizabeth L. Andress, Ph.D. and Judy A. Harrison, Ph.D., Extension Foods Specialists.

**WSU Clark County Master Food Preservers**

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**Food Preservation or Food Safety Questions?**

Contact us via our Food Preservation & Safety Helpline  
564-397-5366 - Monday thru Friday