

# Jelly with Added Pectin: Grape-Plum Jelly<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

## Grape-Plum Jelly

3-1/2 lbs ripe plums

3 lbs ripe Concord grapes

1 cup water

1/2 tsp butter or margarine to reduce foaming (optional)

8-1/2 cups sugar

1 box (1-3/4 oz) powdered pectin

**Yield:** About 10 half-pints

**Procedure:** Wash and pit plums; do not peel. Thoroughly crush the plums and grapes, one layer at a time, in a saucepan with water. Bring to a boil, cover, and simmer 10 minutes. Strain juice through a jelly bag or double layer of cheesecloth. Measure sugar and set aside. Combine 6-1/2 cups of juice with butter and pectin in large saucepan. Bring to a hard boil over high heat, stirring constantly. Add the sugar and return to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill sterile jars, leaving 1/4-inch headspace.



For more information on how to sterilize jars see “Jars and Lids,” (FCS 8255).

Adjust lids and process as recommended in [Table 1](#).

**Table 1. Recommended process time for grape-plum jelly in a boiling-water canner.**

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

\*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

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2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, UF/IFAS Extension, Gainesville, FL 32611.

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