

Canning Plums

To can plums whole, prick skins on two sides with fork to prevent splitting. Freestone varieties may be halved and pitted

Cold Pack Pack raw plums firmly into hot jars, leaving ½-inch head space. Fill jars with hot water or light to medium syrup to ½ inch from the top. Remove air bubbles. Add more liquid if needed.

Process in hot water bath, pints 20 minutes, quarts 25 minutes

The choice of Syrup is up to you personally I prefer Light

| Sugar Syrup For Fruits | | | |
|------------------------|--------------|--------|--------------|
| Syrup | Sugar | Water | Yield |
| Light | 2 cups | 4 cups | 5 cups |
| Medium | 3 cups | 4 cups | 5 - 1/2 cups |
| Heavy | 4 - 3/4 cups | 4 cups | 6 - 1/2 cups |