



DAMSON PLUM JAM

- 1 Quart Damson Plums
- 1 Cup Water
- Sugar

DIRECTIONS

1. Add water to plums and cook until skins are tender.
2. Remove stones.
3. Measure fruit and add 2/3 cup sugar for each cup plums.
4. Cook until thick.
5. Color should be bright red.
6. Pour into clean hot jars. Seal.