

## Wild Plum Jelly

4 lbs plums or enough to make 4 cups of juice  
6 1/2 cups sugar  
1 pouch Certo Liquid fruit Pectin

### Making the Juice

Wash and pit plums. Chop into small pieces.  
Place in sauce pan with 1 cup water  
Bring to boil reduce heat and simmer covered for 10 min. Strain Juice.  
Discard plums.

### Making the Jelly

Measure 4 cups of liquid. Stir in sugar. Bring mixture to a rolling boil. Stir in pectin and return to a full rolling boil. Boil 1 minute till jellies. Skim off foam with a spoon. Quickly ladle into prepared jars leaving 1/8 in head space. Process for 15 minutes (Check for correct time for your elevation) in a hot water bath. Invert jars for 5 minutes than turn upright. After jars cool check for seals refrigerate if they did not seal.



<http://www.lincolntent.com/GlutenFreeCaseinFree-Sauces.html>