

Plum-Kissed Pear Jam

3 cups pears, peeled and ground
1 cup plums, pitted and ground
1 to 1 ¾ oz powdered fruit pectin
5 ½ cups sugar

In a kettle, combine pears and plums. Stir in pectin. Bring to a full rolling boil, stirring constantly. Stir in sugar. Return to a full boil 1 minute longer, stirring constantly. Remove from heat. Skim off foam. Put into jars or freezer containers. Cool to room temperature, about 1 hour. Let stand overnight until set, then freeze or refrigerate.