

Spiced Paw Paw Jam

Ingredients

3 lbs ripe fruit pulp

3/4 cup cider vinegar

1/2 cup water

6 cups sugar

spices: 6 whole cloves, 1 tsp ground allspice, 1 Tbsp
ground cinnamon

6 oz liquid pectin

How to make it

Select 4 lbs of fully ripened paw paws. Remove the pulp and recover 3 lbs. Place into a saucepan with just a little cooking water, bring to a slow boil, then simmer for 10 minutes. Remove the juicy pulp and strain through a food mill. Place the juicy pulp into a saucepan, add 3/4 cup of cider vinegar, 1/2 cup of water, 6 cups of granulated sugar and the spices. Mix the ingredients thoroughly and cook over a low heat for 30 minutes, stirring occasionally. Do not allow this mixture to burn. Strain the sauce through a fine sieve, add 6 ounces of liquid pectin and bring to a full boil for 1 minute. Skim, pour into hot, sterile jars and seal.