

Plum-Vanilla Preserves

1/2 bushel plums (20lb.), halved pitted and sliced
1 qt. plus 1c. orange juice (freshly squeezed if possible)
2 1/2 c. lemon juice (freshly squeezed if possible)
20 whole allspice
10 cinnamon sticks (3" each)
15 - 18lb. organic sugar
5 vanilla beans, split

****NOTE**** you will want to divide this recipe into manageable batches for your kitchen and equipment. 1/5 recipe is doable for most kitchens.

Use an enameled or stainless steel pot (no glass or aluminum). Place plum slices, juices, and spices into the pot and bring to the boil. Reduce heat and simmer, covered, for 20 minutes until the plums are quite soft.

Add sugar and vanilla bean, stirring to dissolve sugar. Continue to simmer, uncovered, mashing fruit and stirring occasionally for 45 minutes - or to jelling stage. A spoonful of preserves placed in a freezer for 2 minutes should wrinkle when pushed with your finger.

Spoon preserves into sterilized jars, leaving about 1/4" headspace. Clean rims, place lids on jars and tighten. Process in boiling water for 15-20 minutes.

Makes 20 pints.