

From the Kitchens' of



Plum Sauce

Yields 6 pints

Cooking Time 2 hours plus 2-4 weeks

Ingredients

3 medium red bell peppers	2 tb kosher salt
2 1/2 lb cubed apricots	1/2 cup peeled & chopped fresh ginger
2 1/2 lb cubed red plums	1/4 cup toasted mustard seeds
5 1/2 cup apple cider vinegar	1 medium cubed onion
2 1/2 cup water	2 seeded and diced serrano chile
1 1/2 cup white sugar	5 minced garlic clove
2 cup light brown sugar	1 cinnamon stick
1/3 cup light corn syrup	1 dozen 1/2 pint jars with canning lids

Directions

Roast the peppers, peel off skins, then quarter lengthwise and scoop out veins and seeds.

(see reverse)

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Plum Sauce

In large kettle place apricots, plums, three cups of vinegar and water and simmer till soft, usually around 25 minutes.

In another large kettle, combine the remaining vinegar, sugars, and corn syrup and bring to a boil while stirring. Add the fruit mixture, ginger, salt, mustard seeds, onion, chiles, garlic, cinnamon, and bell peppers. Simmer with cover on for five minutes then simmer without cover for one hour, stirring occasionally. Remove the cinnamon stick.

With a food processor, blender or hand power mixer cream mixture. You'll have to do this in batches. Place each batch into a kettle off the heat.

When all is in kettle boil gently, stirring, until the sauce has thickened, about 15 minutes. It will get thicker during the ageing process.

Ladle into sterilized jars. Use spatula to bring out any air bubbles. Heat lids in boiling water for five minutes and then place on jars. Put jars back in kettle, all right side up. Cover in water, at least 1 inch of water over top of jars, and bring to a boil. Boil for ten minutes. Cool right side up. Allow to age in the jar for 2 to 4 in a cool dark place before using.