

PINEAPPLE JAM

— Easy Canning Recipe —

INGREDIENTS

- 4 cups finely chopped fresh pineapple
- 3½ cups granulated sugar
- 2 tbsp bottled lemon juice
- 1 package (1.75 oz) powdered fruit pectin

INSTRUCTIONS

- 1 Wash, peel, and finely chop the pineapple.
- 2 Combine pineapple, lemon juice, and pectin in a large pot.
- 3 Bring to a full rolling boil, stirring constantly.
- 4 Add the sugar all at once and return to a rolling boil for 1 minute.
- 5 Remove from heat and skim off any foam.
- 6 Ladle the hot jam into sterilized jars, leaving ¼ inch headspace.
- 7 Wipe the rims, apply lids and bands.
- 8 Process in a boiling water bath for 10 minutes.
- 9 Cool for 12–24 hours and check the seals.

SERVING IDEAS



Toast & Biscuits



Yogurt



Cheesecake Topping



Cake Filling

STORAGE: Store sealed jars in a cool, dark place for up to 1 year. Refrigerate after opening.

