

# Plum Freezer Jam with Ginger and Cardamom

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## Ingredients:

two 250ml (.5 pint) mason jars

1.5 cups chopped plums or about 3/4 lb

0.5 cups water

1 (1/2-inch) piece ginger

1.5 cups sugar

2 tbsp pectin

1 tbsp fresh lemon juice

1/8 tsp freshly ground black pepper

1/8 tsp ground cardamom



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## Instructions:

1. Bring plums and 1/2 cup water to a boil in a medium saucepan, then reduce heat to low and simmer until plums begin to soften and liquid is reduced by about half, about 5 minutes.
  2. Meanwhile, finely grate ginger, then squeeze juice into a small bowl; discard pulp.
  3. Combine sugar and pectin in a large bowl. Add plum mixture, lemon juice, pepper, cardamom, and ginger juice, then stir constantly for about 3 minutes to activate pectin. Using a potato masher or fork, break up any large plum pieces, then let cool at least 30 minutes.
  4. Ladle jam into sterilized jars, leaving 1/2" from the top to allow for expansion. Cover and chill.
- Jam can be made and chilled for up to 2 weeks or frozen for up to 1 year. This jam is not shelf stable so cannot be stored in a cupboard or shelf.

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