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Thu, 02/07/2013 - 22:18 -- Miss Lady Bug

Introduction:

Serve up some hospitality with Homemade Pineapple Jam.

Welcome your family and friends by serving this delicious jam on biscuits, toast, ice cream, or pound cake.

With it?s vibrant tropical flavor, it?s sure to be a favorite.

Preparation:

Place pineapple, sugar, lime, and water in a large stainless steel pot on the stove. Stir over low heat until the sugar is dissolved. Bring to a boil over medium heat. Add butter to minimize foaming. Continue to boil over medium heat, stirring frequently, for approximately 30 minutes to get the desired thickness. You can check thickness by placing a spoonful of jam on a previously chilled plate and put in the freezer for one minute. Remove the plate and push the edge of the jam with your finger. If it has reached the gel stage it will be set, and the surface will wrinkle when the edge is pushed.

Pack into sterilized jars leaving 1/2 headspace. Remove any air bubbles and wipe rims. Add lids as each jar is filled. Process for 10 minutes in a water bath canner.

Enjoy!

Image (optional):

Image credit (optional):
source [1]

Recipe Type:
desserts [2]
Ingredients:

4 cups pineapple, finely chopped, peeled, cored *(1 large pineapple)*
2 1/2 cups sugar
1 lime (unpeeled), seeded, thinly sliced
1 cup water
2 tablespoons butter

Variation: Substitute 1/4 cup of of sugar with *finely ground*, gourmet hibiscus sugar to obtain a beautiful pink hue (pictured). See my post on Bloomin' Good Gourmet Sugar [3].

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Source URL: http://kgi.org/recipes/homemade-pineapple-jam-recipe

Links:
[1] http://www.missladybugsgarden.com
[2] http://kgi.org/recipe-type/desserts
[3] http://www.missladybugsgarden.com/3/post/2012/11/bloomin-good-gourmet-sugar.html