

Ethereal Nectarine Ginger Preserves

Camie Pappas June 23, 2013

- About 4 lbs of fruit, or enough, when cut and chopped to make 7.5 cups
- 5.5 cups of white sugar
- 4 heaping T of fresh lemon juice
- 1/4 t ginger powder
- 1/4 t cinnamon
- 1 t good vanilla
- 1 T good Rum (optional)
- Sterilized jars and lids (you can simply seal and have as refrigerator jam, do a water bath, or seal with pectin. Your choice.)



Wash fruit, cut and chop into half to one inch chunks, leaving the skins on. Place in large, oversized dutch oven pan with the sugar and lemon juice. Gradually add heat until mixture is boiling. Keep boil eager but not violent and stir often as you cook for 30 minutes. Don't worry about all the foam. It will subside. Don't try to stir the foam back in though, as it collects around the inside. That introduces sugar crystals. The mixture reduces, so just mess with what's reduced.

At the end of 30 minutes, add the spices and Rum and keep stirring for 10 more minutes. Perform the nudge test (see Pitifully Easy Cherry Preserves for technique) and keep cooking the mixture on a VERY low boil for the next three minutes while waiting.

When done, place into jars, seal but not tightly, and leave undisturbed on counter until you hear the lids pop in. Refrigerate if you're not doing a hot water bath. Can freeze as well.