



Kiwi: Preserve It!

Kiwi Daiquiri Jam

Yield: about 4 half-pints

- 2 cups crushed peeled kiwifruit (about 5 medium)
- 2/3 cup unsweetened pineapple juice
- 1/3 cup lime juice
- 6 tablespoons Ball Classic Pectin
- 3 cups sugar
- 1/4 cup rum
- 3 drops green food coloring, optional

1. Combine kiwifruit, pineapple juice and lime juice in a large saucepan. Gradually stir in pectin. Bring to a boil over high heat, stirring frequently.
2. Add sugar and return to a full rolling boil that can not be stirred down. Boil hard for 1 minute, stirring constantly.
3. Immediately stir in rum and green food coloring, if using.
4. Remove from heat. Skim foam if necessary.
5. Pour hot jam immediately into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: freshpreserving.com, 2018



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