

BOURBON APPLE PIE JAM

*Made with
Pomona's
Universal
Pectin*

INGREDIENTS

Makes 5 cups.

Note: I usually quadruple batch.

9-12 apples—cored, peeled and sliced
¼ cup water
2 tsp. calcium water
¼ cup bottled lemon juice
1 tsp. lemon zest
½ tsp. ground cinnamon
¼ tsp. ground nutmeg
¼ tsp. ground allspice
3 Tbsp. Bourbon Whiskey
2 tsp. Bourbon vanilla or regular vanilla
¼-¾ cup brown sugar
¼-¾ cup white sugar
2 tsp. Pomona's Universal Pectin

INSTRUCTIONS

1. Before you begin, prepare calcium water. Combine ½ tsp. calcium powder (in the packet in your box of pectin) with ½ cup water in a small clear jar with a lid. Shake well—you will need to shake again before using.
2. Wash jars, lids and bands. Place jars in a canner, fill ¾ full with water and bring to a boil. Turn off heat, cover and keep jars in hot water until ready to use.
3. Peel, core, and slice your apples. Consider using an apple corer/peeler tool and, if you are preparing a lot of jam, think about hooking a drill up to the shaft to make this easier.
4. Put the apples and water into a sauce pan. Simmer until the apples are soft enough to cut through with a fork.

5. Add calcium water, lemon juice, lemon zest, cinnamon, nutmeg and allspice. Mix well.
6. Measure the amount of sugar you think you will need (¼-¾ cup each of white and brown sugar) into a bowl and add pectin. Mix well.
7. Bring fruit mixture to a boil, add pectin sugar mixture. Cook for 1-2 minutes to dissolve pectin. Stir well and taste. If you think it needs more sugar add that now.
8. Just before canning, add the Bourbon Whiskey and vanilla. Once jam reaches another full boil, it is ready to can.
9. Fill hot jars to ½ inch from the top. Wipe rims clean. Screw on 2 piece lids to finger-tip tight. Can using a steam canner or boiling water bath canner for 10 minutes.
10. Remove canner from heat and allow to set an additional 5 minutes. Remove jars and place on a dish towel. Let jars cool.
11. Check seals. If any jars don't seal, put them in the refrigerator for use within 3 weeks. Date the jars with the day, month and year and plan on using within 1 year. Jam keeps for 3 weeks once open kept in the refrigerator.

REFERENCES

Adapted from a recipe by **Kim Pedley, Browns Valley, CA** at pomonapectin.com.

LOCAL CONTACT

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