

Grilled Pluot Freezer Jam

3 lbs. Pluots, halved and pitted
7 1/2 cups sugar
1 pack Certo liquid fruit pectin
2 tbsp. fresh lemon juice
Canola oil for brushing on the fruit

Preheat grill or prepare charcoal. Brush halved pluots lightly with oil. Grill fruit, cut and oiled side down for 3 to 4 minutes or until fruit is slightly charred and beginning to soften. Roughly chop pluots and place in a food processor, plus until finely chopped (not pureed), or chop finely by hand. Measure pluots, you need 4 1/2 cups, no more, no less. Measure sugar in a separate bowl. Place pluots, sugar and lemon juice in a small saucepan, bring to a boil, stirring constantly. Quickly stir in pectin, return to a full boil and boil for 1 full minute, stirring constantly. Let cool before filling clean plastic freezer containers or jars (if refrigerating immediately). Leave a 1/2" space to allow for expansion during freezing. Let stand at room temperature 24 hours until set. Refrigerate for up to 3 weeks or freeze for up to 1 year (don't forget to date your containers).

Cook's note: You must follow the instructions exactly, failure to do so can result in a failed set. You do not have to use the liquid fruit pectin, if you use the powdered, carefully follow the instructions on the box for preparing it.