

# TIM FARMER'S COUNTRY KITCHEN

## PLUM SAUCE



### PLUM SAUCE

- 4 Pounds of Plums
- 2 Cups Brown Sugar
- 1 Cup White Sugar
- 3/4 Cup Onion, Chopped
- 2 Tablespoons Mustard Seed
- 2 Tablespoons Green Chili Peppers
- 1-Inch Fresh Ginger, Minced
- 1 Tablespoon Salt
- 1 Garlic Clove, Minced
- 1 Cup Apple Cider Vinegar

Pit and chop plums.  
Combine rest of ingredients  
in large pot.  
Bring to a boil.  
Reduce to simmer.  
Add plums and cook 1 1/2 hours.  
Will become thick and syrupy.  
Ladle into hot jars.  
Leave 1/4 inch headspace.  
Hand tighten jar lids and process  
for 20 minutes in boiling water.  
Makes 4 pints.