

## DCNS December Recipe -

# Cinnamon Fuyu Persimmon Jam

**Prep Time: 30 minutes**    **Cooking Time: Approx. 40 minutes**

**Servings: 15**    **Yield: Approx. 4 - 5, 1-pint jars**

### Ingredients:

4 1/2 cups Fuyu persimmons  
2/3 cup water  
3 cups sugar, white, granulated  
1tsp. Meyer lemon juice  
1/4 tsp. cinnamon, ground

### Instructions:

#### Prep:

Assemble the following cooking tools:

- Four 1-pint mason jars with lids
- One 4-quart bowl
- One metal colander
- Canning jar tongs
- 1 pair cooking tongs (at least 12" to 16" long)
- Wire cooling rack
- 1 candy thermometer
- 1 rubber spatula
- 1 large canning pot (8 quarts)
- 1 potato masher

1. Fill a large canning pot with  $\frac{3}{4}$  full of water.
2. Place canning jars and lids in the pot using tongs and let jars boil on high heat for 15 minutes.
3. Carefully remove jars from water and place jars upside down and lids on a clean cloth for later use.

#### Cook:

1. Fill a 4-quart pot with the 2/3 cup of water and heat until boiling.
2. Add persimmons to pot and cook until the mixture reaches 220 degrees Fahrenheit (soft stage), stirring frequently.
3. Stir in 1 tsp. lemon juice and 1/4 tsp. cinnamon and heat 1 minute.
4. Remove pot from stove and place jam evenly into sterilized canning jars.
5. Place canning lid inserts on top of jars and screw on outer lid rings tightly.
6. Place jam -filled canning jars in a large, 8-quart canning pot with enough water to cover the lids by 2-inches.
7. Bring pot with jars to a gentle boil and boil for about 20 minutes.
8. Use canning jar tongs to carefully remove each jar from the pot, place the jars on a wire rack until they are cool to touch.
9. Store jars in a cool dry place up to 3 months and refrigerate after opening.

**Note:** Jars may make a pinging or popping sound as they cool.



**Nutrition Facts:** (Per 2 tbsp./serving) Carbohydrates 60.80 | Fats .2 g | Sugars 14.6g | Protein .6 g | Calories 233.96 Kcal | Sodium 4.73 mg