Beach Plum Jelly

2 1/2 quarts beach plums, rinsed off
1/2 cup spring water
1 Box Pectin
7C White Sugar

1. Bring beach plums and water to a steady simmer/low boil for roughly 10–15 minutes, stirring and mashing as they soften, until the skins split, the fruit collapses, and you have a loose, juicy pulp.

2. Strain through cheesecloth or a jelly bag without forcing too much pulp through.

3. Measure the strained juice, then for each 5 cups juice use 1 box powdered pectin + 7 cups sugar-in NEXT step.

4. Boil juice + pectin hard, add sugar, return to a full rolling boil that will not stir down,

5. Boil 1 minute, then jar and water-bath process. I use 4oz jars for Christmas gifts and process for 10-15 minutes using sterilized jars.