Plum jam with thyme and black pepper

View recipe on the website

Yield: 3 jars of 250 ml

Ingredients

- 1 kg pitted plums (about 1.2 kg with skins)
- 150 g sugar
- 10-15 black peppercorns
- 1 a sprig of fresh thyme (I tied it with string for easy removal)
- 3-4 tbsp good wine vinegar

Instructions

1. I washed the plums, cut them in half and removed the pits.
2. I put it in a pot, added sugar and left it for the sugar to dissolve and the juice to appear.
3. I heated the pot on medium heat until it boiled, then I added thyme, pepper, added vinegar and cooked on low heat until it thickened. Keep stirring so it doesn't burn.
4. I took out a sprig of thyme, I don't bother with pepper.
5. I poured the hot jam into hot, sterile jars and closed them tightly.
6. I pasteurized the jars - I put them in 85 °C water and heated them for another 15 minutes. Since there is very little sugar, the jam keeps because of the acetic acid and proper pasteurization. It is important that the jars are clean, the lids are tight, and the jam is poured hot. This way, it will keep for at least several months at room temperature, and about three weeks in the refrigerator after opening.

Notes

After a few weeks, the taste improves even more - the thyme and pepper blend with the sweetness of the plums, and the jam becomes perfect with the mild cheese.

linagamina
SKANAUS MAISTO UŽRAŠAI

Let’s cook together!

More delicious discoveries
Instagram Facebook

© 2026 Lina gamina · linagamina.lt