

# Red or Blue Plum Jam

by The Scottish St. Andrew Society of Greater St. Louis Cookbook

Wash & cut out stones. Cut fruit in 1/4.

2 or 3 cups fruit

1 cup sugar

1/2 cup light raisins to 3 cups fruit

1/2 lemon squeezed & rind ground (use all parts) in grinder

Put all into broad open pan. Add 1/2 stick butter (no water). Bring slowly to boil, boil hard for 15 minutes. Cool for 15 minutes & pot.