

Cantaloupe Jam with Vanilla

Ingredients

- 3 cups chopped, peeled cantaloupe
- 1 1/2 cups sugar
- 1 vanilla bean, split and scraped
- zest of 1 lemon
- 1 tablespoon freshly squeezed lemon juice
- 1 (3 ounce) packet liquid pectin

Preparation

Prepare a small boiling water bath canner and 3 half pint jars. Place lids in a small pan of water and set to a bare simmer.

Combine the cantaloupe, sugar, and vanilla bean pod and seeds in a non-reactive pot and bring to a boil. Boil for 8-10 minutes. Add the lemon juice, zest and pectin and return to a boil for an additional 3 to 4 minutes, until the bubbles look thick. Remove the vanilla bean pod and discard.

Carefully ladle jam into jars (depending on the concentration of the sugars in the fruit, it may reduce down further and leave you with just two half pints. Prepare to be surprised). Wipe rims, apply lids and rings and process in your small boiling water canner for 10 minutes. When time is up, remove jars from pot. Let cool. When jars are cool enough to handle, remove rings and test seals. If seals are good, store jars in a cool, dark place. If any of the jars did not seal, put those jars in the fridge and use within a month or two.

Yield: Makes 3 half-pints