

Papaya Grapefruit Preserves

Yield: about 7 half-pints

- 2 large grapefruit
- 2 cups chopped papaya or mango
- 3-1/2 cups granulated sugar
- 1/4 cup water
- 2 Tablespoons orange liqueur (Optional)
- 6 Tablespoons Ball® RealFruit™ Classic Pectin

1. Prepare boiling water canner. Do not boil. Wash lids and bands in warm soapy water and set aside.
2. Grate 2 tablespoons grapefruit peel. With a sharp knife, remove remaining peel and pith from grapefruit. Working over a bowl to catch juice, remove grapefruit segments; discard membrane. Measure 2 cups grapefruit, including juice. Measure sugar; set aside.
3. Combine grapefruit segments and grated peel with papaya (or mango) and water in a large, deep stainless steel saucepan. Whisk in the pectin until dissolved.
4. Stirring frequently, bring mixture to a boil over high heat. Add sugar. Stirring constantly, return mixture to a full rolling boil; boil hard 1 minute. Remove from heat; skim foam. Stir in orange liqueur, if using.
5. Ladle preserves into hot jars leaving 1/2-inch headspace. Remove air bubbles. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
6. Process jars in a boiling water or steam canner for 10 minutes, at 0-1000 feet, 15 minutes at 1001-6000 feet, and 20 minutes above 6000 feet. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

Source: www.freshpreserving.com