



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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## Planters Punch Jam

- 2 oranges zest and pulp
- 2 lemons
- 2 limes
- 2 tart apples, medium
- 2 cans (19 oz/540 ml each) unsweetened crushed pineapple
- 3 1/2 cups (875 ml) granulated sugar
- 1 -1/2 cups (375 ml) flaked coconut
- 1/4 cup (60 ml) rum, optional

Yield: about six 8 ounce jars

Thoroughly wash all fruit. Using a zester or grater remove zest from oranges; set aside. Peel oranges, lemons and limes removing all pith. Peel and core apples.

Drain pineapple, reserving 1/2 cup (125 ml) of juice; set aside.

Working in small batches, finely chop pineapple, oranges, lemons, limes and apples, or pulse in food processor.

Combine chopped fruit, orange zest, pineapple juice and sugar in a large, deep stainless steel saucepan. Stirring frequently, bring mixture to a boil over high heat; boil hard 15 minutes. Add coconut to mixture; bring back to a boil. Boil moderately until mixture reaches a thick jam consistency, about 10 minutes.

Add rum and boil 5 minutes longer, if using. Remove from heat; skim foam.

Fill hot jars, leaving 1/4" headspace. Remove air bubbles. Wipe the rims clean. Place lids and rings on jars, tightening rings finger-tip tight.

Process half-pint jars in a boiling water bath or atmospheric steam canner for:  
0-1000ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Source: <https://www.bernardin.ca/recipes/en/planters-punch-gourmet-jam.htm>



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