



GRANNY WEBB'S

Plum Recipes



PLUM SAUCE

2.7kg dark plums
6 cups vinegar
900g sugar
2 tsp ground cloves
1 tsp cayenne pepper

6 tsp salt
2 tsp ground ginger
1 tsp pepper
1 tsp ground mace
30g garlic

Boil all together until pulpy. Strain through colander. Bottle when cold.

PLUM MUFFINS

1 – 1 ½ cups plums
¾ cup sugar
2 eggs
2 ½ tsp baking powder

½ cup margarine
1 tsp vanilla
2 ½ cups flour
1 cup yogurt

Soften margarine and stir in the sugar. Add yogurt, vanilla, eggs and mix. Add sliced or diced plums, about 1 – 1 ½ cups (and chocolate if desired).

Mix flour and baking powder through lightly, stopping as soon as all the ingredients are mixed through.

Fan bake at 180C for 15 – 20 minutes.

This muffin recipe works well for any Central Otago fruit from Webb's Fruit.

WEBB'S FRUIT

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CROMWELL - CENTRAL OTAGO

GREENGAGE JAM

1kg greengage plums

2 tbsp lemon juice

500g sugar

2 vanilla pods

Wash and halve plums. Remove blemishes/damaged parts of fruit - don't worry about removing stones, they will rise to the top when cooking.

Combine fruit, lemon juice and sugar in large pot.

Stir well and leave to stand for an hour, stirring occasionally (after the hour, sugar and lemon juice will naturally start to draw out juice from fruit and you'll have a thick syrupy mixture).

Cut vanilla pods open and scrap out seeds, add both seeds and empty pods to mixture and place over medium heat, stirring occasionally.

Bring to boil then reduce heat to slow simmer until mixture reaches desired consistency.

To make sure jam is ready, place a small amount on a saucer and let cool. If too runny, cook for a little longer. If not, remove from heat, scoop out vanilla pods and plum stones and place in sterilized jars.

Plums go well with other stonefruit like peach, nectarine and apricots so try mixing them together.

Not only can this be used as jam on toast, but is great as part of an antipasto platter as it pairs wonderfully with creamy cheese and also a dollop over vanilla bean ice-cream.



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