

Homemade Pineapple Jam: A Sweet & Tangy Spread for Your Morning Toast

Homemade Pineapple Jam: Brighten Your Mornings with a Tropical Twist



OVEN
220°F

TIME
30 min

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INGREDIENTS

- 1 Quart Crushed Pineapple (fresh or canned)
- 2 1/2 Cups White Granulated Sugar
- 1/2 Large Lemon, Pulped and Juiced (thinly sliced, seeds removed)
- 1 Cup Water

Ingredient Notes & Swaps:

Pineapple: If using fresh pineapple, pulse it briefly in a food processor until crushed. Canned works too-just drain excess juice.

Lemon: The pulp and juice act as natural pectin. For added zing, include some finely chopped lemon peel.

Sugar: Feel free to reduce slightly if your pineapple is ultra-sweet, but be cautious-sugar helps with preservation.

Step-by-Step Instructions:

Prep Everything: Get your jars, lids, and rings ready. Sterilize them by boiling or running through a dishwasher cycle.

Combine Ingredients: In a large saucepot, mix the crushed pineapple, sugar, lemon pulp and juice, and water.

Bring to Boil: Heat the mixture over medium-high heat, stirring frequently to help the sugar dissolve and prevent sticking.

Cook Until Set: Once boiling, cook it vigorously until the jam reaches the gelling point. Stir often-this could take 20-30 minutes depending on

water content.

Check for Doneness: Test the jam by placing a small spoonful on a chilled plate. If it wrinkles when you push it, it's ready.

Skim Foam: Remove from heat and skim off any foam that may have formed.

Fill Jars: Ladle hot jam into warm, prepared jars. Leave 1/4-inch headspace.

Seal & Process: Wipe rims, apply lids and rings finger-tight. Process jars in a boiling water bath for 15 minutes.

Cool & Store: Let jars rest undisturbed for 12-24 hours. Check seals before storing. Label and date them.

Tips for Success:

Consistency Check: Don't rely only on time-use the cold plate test or a thermometer (220°F/104°C).

Don't Skip the Lemon: It boosts flavor and helps the jam gel naturally.

Small Batch is Key: This isn't a mass-production jam-it's best in small, fresh batches for peak flavor.

Serving Suggestions & Pairings:

Spread on warm toast, English muffins, or biscuits

Swirl into Greek yogurt or cottage cheese

Layer into trifles or cakes

Serve alongside easy pumpkin spice muffins or scones

Pair with soft cheeses like brie or cream cheese for a brunch board

Try as a glaze for grilled chicken or pork

Storage & Shelf Life:

Sealed jars: Store in a cool, dark place for up to 12 months.

Opened jars: Keep in the fridge and use within 2-3 weeks.

Extra tip: Label your jars with the date-they make adorable edible gifts!

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SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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