

Easy Homemade Pineapple Jam - Sweet, Tropical, and Spreadable

Homemade Pineapple Jam - A Bright Spoonful of Sunshine



TIME
50 min

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INGREDIENTS

1 whole ripe pineapple, peeled, cored, and chopped (~1-2 inch pieces)
1 cup water
1.5 to 2 cups sugar, to taste
1 tbsp lemon juice (from about $\frac{1}{2}$ a lemon)
Optional: Pinch of cinnamon or a few slices of fresh ginger

DIRECTIONS

- Step 1: Blend the Pineapple:** Add the chopped pineapple to a blender or food processor. Pulse until finely crushed but not completely pureed.
- Step 2: Start Cooking:** Pour the pineapple mixture into a medium saucepan. Add water, sugar (start with 1.5 cups), and lemon juice. Stir to combine.
- Step 3: Add Flavor (Optional):** If using, add a pinch of cinnamon or a few thin ginger slices now.
- Step 4: Simmer Gently:** Bring the mixture to a gentle boil. Then reduce heat and let it simmer uncovered for 40-50 minutes, stirring frequently. You want it thick and glossy.
- Step 5: Adjust & Finish:** Add more sugar if needed.
- If it's too thick, add a splash of water.
- For more zing, grate in some fresh ginger toward the end.
- Step 6: Cool & Store:** Let your jam cool to room temp, then transfer to clean jars with tight lids. Store in the fridge for up to 2 weeks.

SWAPS & NOTES

& Swaps Pineapple : Use fresh for the best flavor, but canned pineapple (in juice, not syrup) can work in a pinch.

Lemon Juice : Helps preserve the jam and balances sweetness.

Flavor Boosts : Add cinnamon for warmth or ginger for zing. ???

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