

Plum Conserve

7 cups of ripe blue plums (approx 3 lbs)
3 cups of sugar
3 cups of raisins
1 lemon, quartered and thinly sliced
1 orange, quartered and thinly sliced
1 cup of coarsely chopped walnuts

Put all ingredients, except walnuts, into a large pot. Heat to boiling; stir frequently. Boil gently for 20 to 25 minutes. Stir in walnuts. Store in jars up to 6 months.

Peaches can be substituted for plums.

This conserve is excellent with meats such as chicken and pork. My favourite is to use it with cottage or ricotta cheese, also with plain yogurt or feta cheese on crackers.