

## PINEAPPLE PASSIONFRUIT JAM

### INGREDIENTS

1 fresh pineapple, peeled + cored, 1-1 1/2-inch cubes (4 cups)  
pulp from 6 passionfruit, skins and seeds removed (3 cups)  
1/2 cup orange juice  
2 1/2 cups sugar  
1 package low sugar pectin ("the pink box")  
2-3 teaspoons vodka (optional)

You will also need 4-5 clean jam jars.

### DIRECTIONS

Using a food processor, chop the pineapple to coarse pieces. If you would like a smoother jam, puree completely, but as the passionfruit is already very liquidy, I like to have some chunks in the pineapple. Set aside.

In a large, heavy bottom pot (I used my Le Creuset Dutch Oven), bring passionfruit and orange juice to a low simmer. Carefully stirring so that the mixture does not stick or burn, simmer until reduced by a third, leaving you with just over three cups. This will concentrate the flavors. Add the pineapple and any juices, then the sugar. Stir over a low heat for 10 minutes, until sugar dissolves. Simmer, without stirring, 12-15 minutes, or until setting point is reached. Add the pectin and bring to one more rolling boil before ladling into jars.

Let cool completely, open. Drizzle 1/2 teaspoon of vodka into each jar and swirl to cover the surface layer of jam. This is designed to create a barrier against bacteria; you won't taste it and it is optional. Seal jars tightly. Store in the refrigerator for 3 months.