## Plums\n

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**Preparation** – Select firm, ripe fruit soft enough to yield to slight pressure. Sort and wash. Leave whole or cut in halves or quarters and pit. \n

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**Syrup Pack** – Use cold 40 to 50 percent [syrup](https://nchfp.uga.edu/how/freeze/syrups.html), depending on tartness of fruit.  For a better quality product, add 1/2 teaspoon (1500 mg) ascorbic acid per quart of syrup. Put plums directly into cold syrup in container, starting with 1/2 cup syrup to a pint container. Press fruit down and add syrup to cover, leaving [headspace](https://nchfp.uga.edu/how/freeze/headspace.html). Place a small piece of crumpled water-resistant paper on top to hold fruit down. Seal and freeze. \n

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**Plum Sauce** – Boil well-ripened clingstone plums without water until soft; then remove pits and skins. Continue cooking the pulp and juice until it thickens. Add 1 part sugar (with spices, if desired) to 4 parts plums. \n

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Cool and package, leaving [headspace](https://nchfp.uga.edu/how/freeze/headspace.html). Seal and freeze. \n