

Vanilla Pineapple Jam



Ingredients

- 5 cups of fresh Florida Pineapple chunks, with accumulated juice
- 3 tbsp. lemon juice
- 2 ¼ cup granulated sugar
- 1 cup light brown sugar
- 1/8 tsp. salt
- 1 vanilla bean, split and scrapped
- 3 oz. liquid pectin or 2 tbsp. dry pectin

Procedure

1. In a large, non-reactive sauce pot, combine all ingredients except pectin. Bring to a rolling boil.
2. Add the pectin (sprinkle in the dry) and stir in. Bring back to a rolling boil.
3. Boil for 1-2 minutes, until thickened.
4. Remove from heat and can using hot water processing, or place in a sealed container and refrigerate.