

# Pina Colada Jam

written by The Recipe Exchange | October 29, 2017

## **Ingredients**

3 1/2 cups fresh pureed pineapple (NOT canned!)  
1 cup cream of coconut (do NOT use coconut milk)  
1/3 cup white rum  
1/4 cup lemon juice  
6 1/2 cups sugar  
2 (3 ounce) envelopes liquid pectin

## **Directions**

In a large heavy bottomed pot, mix together pineapple puree, cream of coconut, rum, and lemon juice.

Stir in sugar and bring to a full rolling boil (one that can't be stirred down) over high heat. Stir constantly, boil hard for three minutes. Remove from heat and stir in pectin. Skim off any foam.

Ladle into sterilized jars to within 1/4 inch of rim. Wipe rim clean. Apply lids and rings and tighten rings just fingertip tight. Process jars in boiling water bath canner for 5 minutes.

Let sit at room temperature until set. Check seals – center of lids should be indented.

Refrigerate any unsealed jar up to 3 weeks.

NOTE: Do NOT use coconut milk!

This made 9 half pints and 1 quarter pint(1/2 cup).