

HOW TO MAKE STEWED PLUMS

Cut and match captions with pictures in the right order



Wash the plums (3,5 kilo) and tear off the stalks.



Put the plums into the jars and then pour the syrup.



Wash and sterilize the jars.



Take out the plums and let the syrup on fire for 10 minutes more.



Put the lids on the jars.



Boil 2,2 l water with 20 spoon sugar, some clove and cinnamon.



When the water begins to bubble up put plums and stir with a ladle for a 2-3 minutes.