

STEWED PLUMS

Wash and sterilize the jars.



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



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.



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



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



Put the lids on the jars.

