

Asian Plum Sauce

adapted from [Put 'em Up](#) by Sherri Brooks Vinton

full recipe: makes 3 cups

2 pounds plums, washed, pitted and diced
½ cup apple cider vinegar
½ cup brown sugar, lightly packed
¼ cup soy sauce
3 tablespoons freshly grated ginger
2 garlic cloves
1 star anise

half recipe: makes 1 ½ cups

1 pound plums, washed, pitted and diced
¼ cup apple cider vinegar
¼ cup brown sugar, lightly packed
2 tablespoons soy sauce
1 ½ tablespoons freshly grated ginger
1 garlic cloves
½ of a star anise, or one on the small side

Sterilize half pint or 4 ounce jars.

Toss all ingredients in a medium sized pot. Bring to a boil, then reduce heat to a simmer. Stir the mixture every minute or so using the back of the spoon to gently break down the plum. Cook until the mixture begins to thicken. This will take between 15 and 25 minutes depending on whether you are making a half or whole recipe. Remove and discard the star anise and puree the mixture until smooth. An immersion blender works great. If you do not have one, transfer the mixture to your blender or food processor, puree, and then return the mixture to the pot and bring to a simmer once more.

If you plan to use the sauce within a week or two, pour into sterile jars, cover, and refrigerate once cool.

If you want to preserve the sauce for later use, ladle jam into hot sterile jars. Leave a 1/2 inch head-space. Top with a new lid and band. Process in a hot water bath for 10 minutes for half-pint jars and smaller. See [Home Canning Basics](#) for more information about the canning process.