

Chunky Pineapple Jam –

Mermelada de piña con trocitos

Ingredients (makes approximately 2 cups)

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| 2 ½ cups | fresh pineapple;
peeled, cored and chopped |
| ½ cup | water |
| 1 | lime (juice only) |
| 1 ½ cups | granulated sugar |



If the jam will not be used immediately, wash two one-cup Mason jars with snap lids and a wide mouth funnel and rinse with boiling water; set aside. Place pineapple and water in a pot over high heat; bring to a boil, then lower to medium heat and cook for 20 minutes, stirring occasionally. Add lime juice, stirring to incorporate. Increase heat to high again; add sugar and stir. Continue stirring until all the sugar has dissolved, and the mix starts to bubble. Reduce heat to medium for a bubbly simmer; continue cooking and stirring constantly with a wooden spoon after this point, to prevent browning. Run the back of the spoon along the bottom of the pan every couple of minutes; at first, the mix will be runny and fill the gap right away (photo below, left, after 10 minutes); when the jam is ready, it will become shinny and the bottom will be seen when running the back of the spoon (photo below, centre, after 15 minutes). Transfer jam to prepared Mason jars (photo below, right):

