



## Removing pips from Damson plums



Cook the Damsons in water, until soft. Allow to cool. Place a pasta colander into a pasta pot, on top of an upturned cup ( to lift it up from the base of the pot). Pour all the plums into the colander. Stir through with a wooden spoon – takes less than 2 minutes. Pour the plums back into the jam pan. Add sugar. Cook.