

Loquat Jam



Ingredients

- 16 cups halved loquats
- 8 cups white sugar
- 2 tablespoons lemon juice
- spices (opt)

Info

- **Prep:** 2 hours
- **Cook:** 90 minutes
- **Serves:** 6-8 half pint jars
- [Source](#)

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Directions

1. Combine loquats and sugar in a bowl and let sit room temp, until they begin to macerate (1-3 hours).
2. Bring loquats to boil over medium heat. Reduce and simmer, 1 hour or more. Remove from heat and let cool.
3. Blend with food processor until desired chunkiness.
4. Return to stove, bring to boil, stir in lemon juice and remove from heat.
5. Process 10 minutes

[preserves](#), [jam](#), [fruit](#), [loquat](#), [cheap](#), [sugar](#), [lemon](#), [lemon juice](#)

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