

# Banana Jam

*This jam may sound unusual if you are not from a tropical climate, but I promise you that something magical happens to the bananas in this jam. They develop a new flavor that you will never taste is a banana that you just peel and eat. Give this jam a try. I think you will be glad you did.*

Yield: 2-3 pints

Water Bath Processing Time: 10 minutes

8 ripe medium-sized bananas, coarsely  
mashed  
3 medium sized lemons, zested and juiced

1 inch fresh ginger, peeled  
6-8 whole cloves  
3 cups sugar

In an 8-10 quart heavy pot, combine sugar and water and boil for about 10 minutes.

Add lemon zest, lemon juice, ginger, cloves, and bananas. Cook slowly for 30-45 minutes, stirring as needed to prevent scorching. When you have a pale yellow mush it's done. You do not need to test for consistency.

Ladle into hot jars leaving  $\frac{1}{4}$ -inch head space, wipe rims, and seal.

Place in boiling water bath and wait until the bath returns to a full boil. Then process for 5 minutes.

