



Chef Cooke likes to serve this rich jelly as a condiment for the house-made Blackberry Blue cheese, although it also pairs well with pâté and charcuterie.

Persimmon Jelly

MAKES APPROXIMATELY 4 QUARTS

- 5 pounds very ripe Hachiya persimmons
- 2 cups water
- Fresh lemon juice
- 1 package powdered pectin (available at most drugstores or pharmacies)
- 1 cup good-quality local honey
- 8–10 12-ounce canning jars, with lids

- ▶ Wash the persimmons and remove the pits and stem ends. In a stockpot, cover the persimmons with the water, bring to a boil, and simmer until the liquid has been reduced by half. Pass the mixture through a food mill to remove the skins and achieve a smooth puree consistency.
- ▶ Stir in the lemon juice to taste and add the pectin. Return to the heat and, stirring continuously, cook for 5 minutes. Add the honey. Cook for 5 more minutes. Jar and seal the jelly, and boil the jars in a large pot for 5 minutes. The jelly will keep for up to 3 months in the refrigerator.

CHEATS: If you and your neighbors are lucky enough to have a persimmon tree, you will likely find yourself with a surplus of ripe fruit. Most farmers' markets will also sell overripe fruit at a discount, so it's worth inquiring. Blanch the fruit and store it in airtight ziplock bags in your freezer for future jelly making.

DO-AHEAD: Thawed fruit loses water and volume. Always premeasure amounts before freezing, and write the quantity on the storage container or bag. Thaw the fruit in the refrigerator, using only the quantity called for in the recipe.