

## Pineapple Preserves

*"I was taught these recipes by my mother and do not know the actual sources," says Antoinette Jucha. "I do know they turn out great every time."*

2 cans (20 ounces each) crushed pineapple in its own juice  
4 cups granulated sugar



Bring pineapple and sugar to a boil in a large saucepan and cook for 20 minutes, stirring constantly until thickened or until the temperature reaches 200 degrees - jelly stage - on a thermometer.

Pour immediately into hot, sterilized jars and process in water-bath canner for 5 minutes. Place jars on a clean towel. Cover with towel to prevent drafts, and let cool for 24 hours.