

PERSIMMON BUTTER – HOME CANNING

Persimmon butter is a delicious condiment, especially when spread onto toast, bagels, or English muffins. This is an easy home canning recipe.



Persimmons are a stunning fruit visually and viscerally. Mildly tart, their flavor is reminiscent of sweet papaya, but with a firmer texture. They are the perfect flavor and consistency for making persimmon butter!

Enjoy persimmon butter on your morning muffin, crumpets, toast, or my new personal favorite, *French crepes*.

Persimmons (*UK /pə'sɪmən/* or *US /pər'sɪmən/*) are the edible *fruit* of a number of species of trees in the genus *Diospyros*. *Diospyros* is in the family *Ebenaceae*. The most widely cultivated species is the Asian persimmon,

Diospyros kaki. In color the ripe fruit of the cultivated strains range from light *yellow-orange* to dark *red-orange* depending on the species and variety. They similarly vary in size from 1.5 to 9 cm (0.5 to 4 in) in diameter, and in shape the varieties may be spherical, acorn-, or pumpkin-shaped.^[1] The *calyx* generally remains attached to the fruit after harvesting, but becomes easy to remove once the fruit is ripe. The ripe fruit has a high *glucose* content. The protein content is low, but it has a balanced *protein* profile. Persimmon fruits have been put to various medicinal and chemical uses.

Like the tomato, persimmons are not popularly considered to be *berries*, but in terms of *botanical morphology* the fruit is in fact a berry. *SOURCE: WIKIPEDIA*

I LIKE TO SERVE THE PERSIMMON BUTTER WARM, OVER FRENCH CREPES OR PANCAKES. I HOPE YOU WILL ENJOY IT, TOO.

Disclaimer: Persimmons have a mid range PH level which is right on the cusp of safety standards for water bath canning. This recipe is tested "safe" if canned with other higher acidic fruit such as pears, lemons etc. I follow tested water bath canning methods for this recipe but store the sealed, small batch jars in the refrigerator for up to one month.



French Crepes with Persimmon Butter



Persimmon Butter

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Yields 4

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Prep Time

15 min

Cook Time

30 min

Total Time

45 min

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15 min

Cook Time

30 min

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45 min

Ingredients

1. 20 peeled and cubed persimmons, about 6 cups chopped fruit
2. 1/2 cup bottled lemon juice
3. 1 cup water
4. Sugar to taste, optional
5. 1 Cinnamon stick, optional

Instructions

1. Peel, hull and cube persimmons
2. In a large heavy bottom stock pot, combine fruit, 1 cup water, and 1/4 cup of lemon juice
3. Cook over medium heat allowing fruit to soften and release juices, about 30 minutes
4. Add remaining lemon juice and taste for sweetness, add sugar to taste if necessary
5. Bring to a boil and cook for 2 minutes stirring constantly to keep the bottom of the pan from burning
6. Remove from heat

7. With a potato masher or using an immersion blender, blend until consistency is smooth like Butter, it should resemble thick applesauce.
8. Pur hot butter into sterilized jars, leaving 1/4 inch headspace,
9. Remove air bubbles by running a thin knife around the side of the jar, wipe rims with a damp clean towel to remove any food residue, top with clean lids and screw on rims
10. Transfer to large water bath with enough water to cover jars, bring water to a boil, begin processing time at the boil, and process for 15 minutes

Notes

1. Cinnamon and sugar can be added to flavor the butter however, persimmons have such a sweet and delicate flavor, I usually don't add them.
2. CANNING SAFTEY: Persimmon has a pH value right on the cusp of being unsafe for water bath canning, I suggest combining persimmons with another more acidic fruit and always use bottled lemon juice. I follow tested water bath canning methods for this recipe but store the sealed, small batches in the refrigerator for up to one month.

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