

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Homemade Guava Jam



Ingredients:

- 2 lbs. fresh guavas
- 3 cups granulated sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt

Directions:

Cut guavas in half. Scoop out seeds. (Reserve seeds for **Agua de Guayaba**.) Roughly chop the guava shells. Combine the chopped guavas, granulated sugar, and ground cinnamon in a large saucepan and bring to a boil over high heat. Reduce heat to low and let simmer, stirring occasionally, until the mixture has thickened into the consistency of a jam. Remove cinnamon stick; stir in the juice of one lime and let cook for one minute. Remove from heat and let cool completely. Refrigerate for 2 to 3 hours until completely chilled. **Enjoy!**

<http://www.lacocinadeleslie.com/2016/04/homemade-guava-jam-mermelada-quayaba.html>