

PEACH JAM



Ingredients

- 3 lbs peeled, pitted and finely chopped peaches
- 5½ cups sugar
- 2 Tbsp lemon juice (1 lemon)
- 1¾ oz pectin

Directions

1. Bring boiling-water canner, half full with water, to simmer
2. Combine peaches, pectin, and lemon juice in a large sauce pot. Optional: add ½ teaspoon of butter to reduce foaming.
3. Bring mixture to full rolling boil, stirring constantly.
4. Stir in sugar quickly. Return to full rolling boil and boil exactly one minute, stirring constantly.
5. Remove from heat. Skim foam if necessary.
6. Ladle into prepared jars using wide mouth funnel, leaving ¼-inch head-space. Tightly apply two-piece caps.
7. Place jars on elevated rack canner, cover jars by 1-2 inches of water. Cover and process 25 minutes (for Boulder altitude). Remove jars and allow to cool at room temperature for 24 hours.

Store in cool, dry, dark place up to one year. Refrigerate after opening. Yields 7 cups



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