



FRESH WHITE PEACH JAM

Ingredients

9 fresh white peaches

1 (1.75 oz.) package of fruit pectin

2 TBSP lemon juice

5 1/2 cups sugar

Instructions

1. Heat a large pot of water over high heat to boiling. Place peaches in boiling water. Blanch in the boiling water for 1 minute, and remove with a slotted spoon. Immediately place in an ice water bath to cool.
2. Remove peaches from ice bath and remove skin. (It should just peel off.)
3. Pit peaches and slice. Place peaches in a food processor/blender and process until just chunky.
4. Measure 4 cups chunky peaches into a large pot. Add pectin and lemon juice, bringing to a rolling boil (a boil that cannot be stirred down). Add sugar and stir to combine.
5. Continue to stir until mixture returns to a rolling boil. Boil and stir for 1 minute. Remove from heat and carefully skim off foam.
6. Ladle the white peach jam into the sterilized jars (jelly jars). Allow to cool (lids off) completely. Once cool and jelly is set, put lids on and store in refrigerator for up to a month. (Or freeze for longer storage!)