

## Preserving Peaches Recipes

### **Before you start:**

Please read The National Center for Home Food Preservation's "Using Boiling Water Canners" before beginning. If this is your first time canning, it is recommended that you read USDA's Complete Guide to Home Canning: Guide 1: Principles of Home Canning.

Processing times for the recipes that follow are found in this table. The elevation for our area is 0-1,000 ft.

**Table 1.** Recommended process time in a boiling water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15

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### **Peach Jam**

#### **with liquid pectin**

- 4¼ cups crushed peaches (about 3½ pounds peaches)
- ¼ cup lemon juice
- 7 cups sugar
- 1 pouch liquid pectin

**Yield:** About 8 half-pint jars

**Procedure:** Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

**To prepare fruit.** Sort and wash fully ripe peaches. Remove stems, skins, and pits. Crush peaches.

**To make jam.** Measure crushed peaches into a kettle. Add lemon juice and sugar and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Boil hard for 1 minute, stirring constantly. Remove from heat; stir in pectin. Skim

Fill hot jam immediately into hot, sterile jars, leaving  $\frac{1}{4}$  inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

## **Peach Jam**

**with powdered pectin**

- $3\frac{3}{4}$  cups crushed peaches (about 3 pounds peaches)
- $\frac{1}{4}$  cup lemon juice
- 1 package powdered pectin
- 5 cups sugar

**Yield:** About 6 half-pint jars

**Procedure:** Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

**To prepare fruit.** Sort and wash fully ripe peaches. Remove stems, skins, and pits. Crush peaches.

**To make jam.** Measure crushed peaches into a kettle. Add lemon juice and pectin; stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Add sugar, continue stirring, and heat again to full bubbling boil. Boil hard for 1 minute, stirring constantly. Remove from heat; skim.

Fill hot jam immediately into hot, sterile jars, leaving  $\frac{1}{4}$  inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

## **Ginger-Peach Jam**

**with liquid pectin**

- $4\frac{1}{4}$  cups crushed peaches (about  $3\frac{1}{2}$  pounds peaches)
- $\frac{1}{4}$  cup lemon juice
- 7 cups sugar
- 1-2 ounces finely chopped candied ginger
- 1 pouch liquid pectin

**Yield:** About 6 to 8 half-pint jars

**Procedure:** Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

**To prepare fruit.** Sort and wash fully ripe peaches. Remove stems, skins, and pits. Crush peaches.

**To make jam.** Measure crushed peaches into a kettle. Add lemon juice and sugar and stir well. Add 1 to 2 ounces of finely chopped candied ginger, as desired, to crushed peaches. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Boil hard for 1 minute, stirring constantly. Remove from heat; stir in pectin. Skim

Fill hot jam immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

### **Peach-Orange Marmalade** without added pectin

- 5 cups finely chopped or ground peaches (about 4 pounds peaches)
- 1 cup finely chopped or ground oranges (about 2 medium-size oranges)
- Peel of 1 orange, shredded very fine
- 2 tablespoons lemon juice
- 6 cups sugar

**Yield:** About 6 or 7 half-pint jars

**Procedure:** Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

**To prepare fruit.** Sort and wash fully ripe peaches. Remove stems, skins, and pits. Finely chop or grind the peaches. Remove peel, white portion, and seeds from oranges. Finely chop or grind the pulp.

**To make marmalade.** Measure the prepared fruit into a kettle. Add remaining ingredients and stir well. Boil rapidly, stirring constantly, to 9 degrees F. above the boiling point of water, or until the mixture thickens. Remove from heat; skim.

Fill hot marmalade immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

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Recipes are adapted from "How to Make Jellies, Jams and Preserves at Home." Home and Garden Bulletin No. 56. Extension Service, United States Department of Agriculture. 1982 reprint. National Center for Home Food Preservation, June 2005. They are available from The National Center for Home Food Preservation at [http://nchfp.uga.edu/how/can7\\_jam\\_jelly.html](http://nchfp.uga.edu/how/can7_jam_jelly.html)