



Classic Peach Jam

Ingredients:

1 cup water
¼ cup bottled lemon juice
4 pounds peaches
4 cups sugar

Directions:

Combine the water and lemon juice in a large nonreactive pot. Peel, pit, and slice the peaches (see page 182), adding them to the lemon water as you go.

Bring the mixture to a boil, then reduce the heat and simmer for 10 minutes to soften the fruit, crushing it with a potato masher if you prefer a smooth-textured jam.

Add the sugar and stir to dissolve. Continue to simmer until the gel stage is reached (see page 28), about 30 minutes.

Remove from the heat. Allow the jam to rest for 5 minutes, giving it an occasional gentle stir to release trapped air; it will thicken slightly. Skim off any foam.

!Preserve

!Refrigerate: Cool, cover, and refrigerate for up to 3 weeks.

!Can: Use the boiling-water method as described on page 20. Ladle the jam into clean, hot 4-ounce or half-pint jars, leaving ¼ inch of headspace between the top of the jam and the lid. Run a bubble tool along the inside of the glass to release trapped air. Wipe the rims clean; center lids on the jars and screw on jar bands until they are just fingertip-tight. Process the

jars by submerging them in boiling water to cover by 2 inches for 10 minutes. Turn off the heat, remove the canner lid, and let the jars rest in the water for 5 minutes. Remove the jars and set aside for 24 hours. Check the seals, then store in a cool, dark place for up to 1 year.