

End of Season Tastes: *Savory or Sweet Peaches*

PEACH-JALAPENO JELLY

<https://pomonapectin.com/peach-jalapeno-jelly-2/>

Servings 6 cups

Peach-Jalapeno Jelly is a low-sugar cooked jelly made with Pomona's Universal Pectin. Pomona's Pectin contains no sugar or preservatives and jells reliably with low amounts of any sweetener.

This recipe was created by Allison Carroll Duffy for Pomona's Pectin.

Ingredients

- 4½ pounds peaches see note
- ½ cup finely chopped bell pepper see note
- ½ cup finely chopped jalapeno pepper see note
- ¾ cup vinegar *see note*
- 6 teaspoons calcium water see step #1
- 1¼ cups sugar
- 5½ teaspoons Pomona's Pectin mixed with sweetener

Instructions

Before you begin, prepare calcium water.

1. To do this, combine ½ teaspoon calcium powder (in the small packet in your box of Pomona's pectin) with ½ cup water in a small, clear jar with a lid. Shake well.

•Extra calcium water should be stored in the refrigerator for future use.

Instructions (continued-)

2. Wash and rinse jars, lids, and screw bands. Set screw bands aside until ready to use. Place jars in boiling water bath canner with a rack, fill at least 2/3 of the way full with water, and bring to a boil. Boil jars for 10 minutes to sterilize (add 1 additional minute of sterilizing time for every 1000 feet above sea level), then turn down heat and let jars stand in hot water until ready to use. Place lids in water in a small pan, bring to a low simmer, and hold there until ready to use.
3. Remove and discard peach pits and peels, then chop the peaches and place in a sauce pan with 1 cup water. Cover, bring the peaches up to a boil, reduce the heat slightly and simmer for 5 minutes, stirring occasionally. Remove the pan from the heat and thoroughly mash the peaches. (Note: It is not essential that you pit and peel the peaches, as it is only the juice obtained from the peaches that will be used in this recipe. However, pitting and peeling the peaches will give you the option, after you're done with this recipe, to use the spent mashed peach pulp in a variety of different ways, rather than simply composting it. Try it in smoothies, or on vanilla ice cream!
4. Transfer the mashed peaches into a jelly bag. (An impromptu bag made from layers of cheesecloth wrapped around the mashed fruit and gathered at the top works equally well, if you don't have a jelly bag.) Suspend the jelly bag over a large bowl and allow the mashed fruit to drip juice into the bowl until you have accumulated 4 cups of juice. This will likely take 2-4 hours. After you have accumulated the necessary 4 cups of juice, you can compost the fruit pulp, or – even better – use it for something else.
5. Wash the bell peppers, remove and discard seeds, and finely chop. Repeat the process for the jalapeno peppers.
6. Measure the chopped bell peppers and the chopped jalapeno peppers. Place the measured quantities in a sauce pan and add the vinegar.
7. Cover the pepper-vinegar mixture and bring it to a boil. Reduce the heat and simmer for 5 minutes, stirring occasionally. Then, remove it from the heat.
8. Measure 4 cups of the peach juice (If you have extra juice, use it for something else). Pour the measured quantity into the sauce pan with the vinegar-pepper mixture. Then, add the calcium water and stir to combine.



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Instructions (continued-)

9. In a separate bowl, combine the sugar and the pectin powder. Mix thoroughly and set aside
10. Put the sauce pan on the stove and bring the peach mixture up to a rolling boil over high heat. Add the sugar-pectin mixture, then stir vigorously for 1 to 2 minutes, still over the highest heat, to dissolve the pectin. Return the jelly to a boil, then remove it from the heat.
11. Remove hot jars from canner and fill jars with jelly, leaving $\frac{1}{4}$ inch of headspace. Remove trapped air bubbles, wipe rims with a damp cloth, and put on lids and screw bands, tightening bands only to “fingertip tight” (until resistance is met, and then just the tiniest bit more).
12. Place jars in the hot water, on the rack inside the canner. (Make sure jars are upright, not touching each other or the sides of the canner, and are covered with at least 1-2 inches of water). Place the lid on the canner, return the canner to a rolling boil, and boil for 10 minutes. (Add 1 minute additional processing time for every 1000 feet above sea level.)
13. Turn off heat and allow canner and jars to sit for 5 minutes. Then remove jars from canner.
14. Allow jars to cool undisturbed for 12 to 24 hours. Then confirm that jars have sealed. Remove screw bands from sealed jars, rinse off outside of jars if necessary, label jars, and store for later use.

Notes: Before making this recipe, please read these important notes, from Allison, about safety and options:

Pepper Choices:

- You can use any color of bell pepper and any variety of hot pepper that you wish, in any combination, as long as the total quantity of peppers, including both hot peppers and bell peppers, does not exceed 1 cup. If you like extra heat, you can increase the hot pepper quantity, while decreasing the bell pepper quantity by the same amount. If you prefer less heat, you can do the opposite.
- Peppers are a low-acid food, and must be balanced with the proper quantity of acid (vinegar, in this case) in order for the jelly to be safe for boiling water bath canning, which is why the overall quantity of peppers used in this recipe must not exceed 1 cup.

Vinegar Choices:

- Use standard white or apple cider vinegar with 5 percent acidity.

Fruit Choices:

- If you prefer to use fruits other than or in addition to peaches, there are a few other fruits that will work well with this recipe. Specifically, in addition to peaches, you may use any combination of nectarine, apricot, sweet cherry, sweet plum, or pear (but not Asian pear). Fruits not on this list will not work well with this recipe.
- If you don't have fresh fruit to work with, you can purchase unsweetened fruit juice and use that instead. Just be sure that the fruit juice contains no additional ingredients. If you are using unsweetened fruit juice rather than fresh fruit, skip steps 2 and 3.



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PEACH PIE FILLING

Quantities of Ingredients Needed for:

	<u>1 Quart</u>	<u>7 Quarts</u>
Sliced fresh peaches	3-1/2 cups	6 quarts
Granulated sugar	1 cup	7 cups
Clear Jel®	1/4 cup + 1 tbsp	2 cups + 3 tbsp
Cold water	3/4 cup	5-1/4 cups
Cinnamon (optional)	1/8 tsp	1 tsp
Almond extract (optional)	1/8 tsp	1 tsp
Bottled lemon juice	1/4 cup	1-3/4 cups

Quality: Select ripe, but firm fresh peaches. Red Haven, Redskin, Sun High, and other varieties of similar quality are suitable.

Yield: 1 quart or 7 quarts.

Procedure: Peel peaches. To loosen skins, submerge peaches in boiling water for approximately 30-60 seconds, and then place in cold water for 20 seconds. Slip off skins and prepare slices 1/2-inch thick. Place slices in water containing 1/2 tsp of ascorbic acid crystals or six 500-milligram vitamin C tablets in 1 gallon of water to prevent browning. For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine water, sugar, Clear Jel®, and, if desired, cinnamon and/or almond extract in a large kettle. Stir and cook over medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil sauce 1 minute more, stirring constantly. Fold in drained peach slices and continue to heat mixture for 3 minutes. Fill hot jars without delay, leaving 1-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process immediately.



Photo by Maria Giovanni

Recommended process time for Peach Pie Filling in a boiling-water canner

Style of Pack	Jar Size	Process Time at Altitudes of			
		0–1,000 ft	1,001–3,000 ft	3,001–6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	30 min	35	40	45

“Peach Pie Filling” Ball Complete Book of Home Preserving, 2020 page 173

<https://nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/peach-pie-fillingb>



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