

Peach: Preserve It!

Peach Bourbon Jam

Yield: about 6 half-pints

4 pounds fresh peaches, peeled*
6 tablespoons Ball Classic Pectin
1/4 cup bottled lemon juice
1/4 cup bourbon
2 tablespoons finely chopped crystallized ginger
7 cups sugar

1. Pit and coarsely chop peaches. Measure 4-1/2 cups chopped peaches into a 6-quart stainless steel or enameled Dutch oven. Mash with a potato masher until evenly crushed. Stir in pectin, lemon juice, bourbon and ginger.
2. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. Add sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly.
4. Remove from heat. Skim foam, if necessary.
5. Pour hot jam into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: freshpreserving.com, 2018

*May substitute frozen sliced peaches (4-1/2 cups), coarsely chopped.



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