



## Preserve Today, Relish Tomorrow

### **UCCE Master Food Preservers of El Dorado County**

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: [edmf@ucanr.edu](mailto:edmf@ucanr.edu) • Visit us on Facebook and Twitter!

## Peach Fondue Sunday In A Jar



*Photo courtesy of Pixabay – Crepe Suzette*

Yield : about 7 8 ounce jars

- 4 cups finely chopped, pitted, peeled peaches
- 4 Tblsp. lemon juice
- 5 ½ cups granulated sugar
- 1 pouch (3 oz) liquid pectin
- ⅓ cup chocolate-flavored liqueur

In a large stainless steel sauce pan, combine peaches, lemon juice, and sugar. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in pectin. Boil hard, stirring constantly, for 1 minute. Remove from heat and skim off foam.

Ladle hot jam into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot pickling liquid. Wipe rim and center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.

Process in a boiling water canner or atmospheric steam canner for 10 minutes 0-6000 ft., 15 minutes above 6000 ft. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 5 minutes.

*Source: Ball Complete Book Of Home Preserving 2006/2012*

.UC ANR is an equal opportunity provider and employer

Should you need assistance or require special accommodations for any of our educational programs, please contact us at 530-621-5502]