

Peach: Preserve It!

Peach and Pineapple Jam

Yield: about 6 half-pints

1 pound dried peaches
Peel of 1/2 orange
2-1/2 cups water
3-1/2 cups sugar
1-1/2 cups crushed pineapple with juice
1/2 cup chopped orange pulp (about 1 large orange)
1/2 teaspoon ginger
1/4 teaspoon salt

1. Rinse peaches under cold water; drain. Cut peaches into small pieces. Cut orange peel into three pieces. Combine peaches, orange peel, and water in a medium bowl; let stand in refrigerator overnight.
2. Put fruit mixture into a large saucepan. Add remaining ingredients. Bring mixture to a boil over medium-high heat, stirring until sugar dissolves. Boil until mixture is thick, stirring to prevent sticking. Remove orange peel.
3. Ladle 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.
4. 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: Ball Blue Book, 2014



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