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Dedicated to helping you create loving memories in your kitchen

STORE HOURS: Monday – Friday: 10:00am – 5:30pm; Saturday 9:30am – 4:30pm

*Recipe from **The Joy of Jams, Jellies, and Other Sweet Preserves** by Linda Ziedrich through permission of Harvard Common Press, Boston, MA. Copyright 2009. All rights reserved.*

Peach Jam

(Makes 2 to 2½ pints)

"Peaches are wet!" I find this sentence in two places in my notes on this fruit. To quickly cook off excess water, make your Peach Jam in a wide pan – a large skillet works well -- and don't try to work with a quantity larger than 2½ pounds.

2-1/2 pounds peeled and pitted peaches

3-3/4 cups sugar

3 tablespoons lemon juice

1. Slice the peaches into a preserving pan and mash them lightly with a potato masher. Add the sugar and lemon juice. Heat the contents over medium heat, stirring, until the sugar is dissolved. Raise the heat to medium-high and boil the jam until a drop mounds in a chilled dish.

2. Ladle the jam into pint or half-pint mason jars. Add lids and rings, and process the jars for 10 minutes in a boiling-water bath.

Peach and Ginger Jam

If you want a fancier jam (though my children frown on this sort of adulteration), add 1/4 cup chopped crystallized ginger when you begin cooking your Peach Jam.