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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.