

Easy Peach Jam

This recipe is simple to make with just three ingredients. Jam has a soft set.

Preparation Time: 20 minutes

Standing Time: about 30 minutes

Overall Cooking Time: about 25 minutes

Makes about four 250-mL jars

4 cups (1 L) finely chopped (1/4-inch/0.5 cm pieces), peeled, pitted Ontario Peaches
(about 10 medium)

2 cups (500 mL) granulated sugar

2 tbsp (25 mL) bottled lemon juice

1. In a large, heavy-bottomed pot, combine peaches and sugar; let stand for 30 minutes.
2. Stir in lemon juice. Bring to a boil over medium heat, stirring often. Boil, stirring often, until jam stage is reached, about 10 to 14 minutes. Test for setting point. (See How to Test for Setting Point, page 9.)
3. Remove from heat and skim off any foam. Stir for about 5 minutes to prevent floating fruit.
4. Ladle into hot jars, leaving 1/4-inch (0.5 cm) headspace. Wipe rims and seal, applying screw bands until fingertip tight.
5. Process in boiling water bath for 10 minutes. Remove jars and cool for 24 hours. Check seals, label and store in a cool, dark place.

Tip:

To Peel Peaches: Bring pot of water to boil over high heat. If desired, cut a small X into the bottom of fruit, about 1/4-inch (0.5 cm) deep. Gently place peaches in water two at a time; boil for 30 to 60 seconds or up to 2 minutes, depending on the ripeness of the fruit (ripe fruit will need less time). Remove fruit with slotted spoon and immediately place in a large bowl of ice water (to stop the

cooking). Repeat with remaining fruit, changing the ice water as needed to keep it cold. When fruit is cool enough to handle, use paring knife to slip off peel, starting at the X.