

Peach Ginger No-Cook Freezer Jam

This simple recipe means you can always have fresh peach jam on hand to spread on crusty bread, hot muffins or to top pancakes. Use ripe, juicy peaches for best results. For a stronger ginger flavour, add an extra 1 tbsp (15 mL) grated ginger, or double the ground ginger.

Preparation Time: 25 minutes

Standing Time: 13 minutes (or up to 24 hours)

Makes about 7 cups (1.75 L)

2-3/4 cups (675 mL)	roughly mashed, peeled, pitted Ontario Peaches (about 7 medium)
6-1/2 cups (1.625 L)	granulated sugar
1 tbsp (15 mL)	grated fresh ginger or 1 tsp (5 mL) ground ginger
1	pouch (85 mL) liquid pectin
1/3 cup (75 mL)	fresh lemon juice

1. In a large bowl, combine mashed peaches, sugar and ginger. Stir well; let stand for 10 minutes.
2. In small bowl, combine pectin and lemon juice. Add to peach mixture; stir constantly for 3 minutes to blend well.
3. Pour into cleaned and rinsed glass canning jars or freezer containers, leaving 1/2-inch (1 cm) headspace. Cover with tight-fitting lids. Let stand at room temperature until set (may take up to 24 hours). Refrigerate for up to 3 weeks or freeze for up to a year.