

Summer Peach Conserve

Add a spoonful of sunshine to your mornings with this colourful, easy-to-make conserve.

Preparation Time: 25 minutes

Total Cooking Time: about 1-1/2 hours

Makes six 250-mL jars

1	large seedless orange
1/2 cup (125 mL)	water
4 cups (1 L)	coarsely chopped, peeled Ontario Peaches (about 10)
3 cups (750 mL)	granulated sugar
2 tbsp (25 mL)	fresh lemon juice

1. Wash orange; chop finely or grind in a food grinder. In a large, heavy-bottomed pot, combine orange and water. Bring to a boil over medium heat, stirring often. Reduce heat and simmer, stirring often, for about 15 minutes or until peel is tender.
2. Stir in peaches and sugar. Bring to a boil over high heat. Reduce heat to medium-low and simmer, stirring often, until thickened and peaches are translucent, for about 1 hour. (See How to Test for Doneness of Conserves, page 30.)
3. Stir in lemon juice during last 5 minutes of cooking.
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.