

Peach Jam

A bite of summer on toast.

Makes: 8 half pints

Time to make: 1 hour 15 min prep

5 lbs. peaches

3 teaspoons lemon juice

5 cups sugar

Bottom of Form 2 Wash, peel, pit and chop peaches-you want 10 cups.

Place all ingredients in a large glass bowl and let stand for 1 hour.

Transfer to a large stainless or enamel pot.

Bring to a full boil.

Boil for 25 minutes to reach the jell point-stir often and then constantly as the mixture nears the jell point.

Remove and skim off foam.

Ladle into clean hot jars leaving 1/4 inch head space.

Process in a boiling water bath for 10 minutes.