

Rapid-fire Peach Jam

Makes 12-14 half pints in under an hour

1 pecks ripe peaches

2 boxes pectin

White sugar – a lot more than you think so have a fresh 10# bag available to you

Lemon juice – 2 lemons should be enough

2 tsp butter

1. Wash peaches and remove pits. Puree with a food processor.
2. Make jam according to directions for peach jam (using peach puree in place of chopped peaches) on the sheet inside the box. Follow the instructions EXACTLY!
3. Sterilize jars. Add peach jam and can in a boiling water bath for 15 minutes.