

# THIS WEEK'S RECIPE

As seen on hdnews.net



## Peach Jam

2 quarts crushed, peeled peaches  
1 cup water  
6 cups sugar

Yield: 8 half-pint jars

- Sterilize the canning jars. Combine the peaches and water; cook gently for 10 minutes.
- Add the sugar; slowly bring to a boil, stirring occasionally until the sugar dissolves.

- Cook rapidly until thick, about 15 minutes, stirring frequently to prevent sticking. Pour the hot jam into the hot jars, leaving inch head space. Wipe the jar rims and adjust the lids. Process 5 minutes in a boiling-water bath.



### Nutrition Facts

Serving Size (Tablespoon)

**Amount Per Serving**  
Calories 42.0 Calories from Fat 0.0 g

Carbohydrates .....11.0 g  
Fat .....0.0 g  
Vitamin C .....1.0 g  
Dietary Fiber .....0



### Location of Ingredients

(at Vine Street Dillon's)

ITEM	AISLE
Peaches.....	Produce
Water .....	Faucet
Sugar.....	11
Pint Jars.....	15



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