

Grandma's Spiced Peach Jam adapted by Chef Jen

Ingredients:

- 4 ½ cups, peeled chopped peaches
- ¼ cup water
- 1 cup granulated sugar
- Sachet blend: 1 cinnamon stick, 1 tsp whole cloves, ½ tsp whole allspice or ¼ tsp whole allspice
- (2) 16 oz pint jars or (4) 8 oz jelly jars or (8) 4 oz jelly jars

Preparation:

1. Bring a large pot of water to a boil. Gently add clean jars and lids. Boil for at least 10 minutes to sterilize jars.
2. While jars are sterilizing, peel and chop peaches into a large bowl.
3. Create a sachet of spices by using cheese cloth and butchers' twine. Lay out ingredients in the center then, bring all 4 corners of the cheesecloth together and tie with twine to make a small "purse" of spices.
4. Using a medium- large sauce pot, boil water sugar and peaches lightly ~ 10 minutes. Mix 1 cup sugar into peaches. Tie sachet to handle of pot and drop in mixture. Boil for 10 minutes or until thickened, minding the jam by stirring often. (or sprinkle ¼ tsp ground allspice at this time.) Remove and discard sachet when jam is done boiling.
5. Carefully remove jars and lids from boiling water and let rest on a cooling rack. Using canning tools to remove is best, however they can be removed with tongs. Be mindful of boiling water flowing down the handle of the tongs! Keep large pot, dump water and fill with enough water for the jars to be covered with 1 inch of water. Set burner to high for boiling water.
6. When jam is heated through and thickened, carefully transfer to jars leaving ½ inch space. Close lid tight and gently add all jars to the pot. Boil jars for 10-12 minutes. Carefully remove jars and set on cooling rack. When jars are cooled, you should hear the "pop" of the lids sealing. You can check to make sure they were sealed properly by gently pressing on the top of the lid, if it doesn't give, it is sealed and safe to keep for up to 1 year in a cool, dry space. Ideally, 50-70°F is preferred, but if you do not have a basement as long as it's below 95°F, that will do.

***** It is imperative that you ensure the correct sealing of the jam to prevent the risk of Botulism, which can occur with improper processing.**

See the [National Center for Home Food Preservation](#) website for detailed instructions for 1st time canners and other tips.

Visit [UD's Cooperative Extension](#) page for information of canning safety and needs.

Go to [Canning Supplies](#) website for all your preserving needs.



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