

Grand Champion Peach Jam

By mary winecoff on May 24, 2006

95.20% ;

37 Reviews



Photo by AmandalnOz

- **Prep Time:** 20 mins
- **Total Time:** 40 mins
- **Yield:** 6 pints

About This Recipe

"I make this jam when freestone peaches are available because the entire jam making process is much easier and quicker when the stone slides out of the fruit when you halve the fruit. Heat a large pot of boiling water and dip your whole peaches in them for a quick peeling method. 8 cups of peaches is around 11 large peaches. Chop the fruit about the size of a pair of dice. This is absolutely the best peach jam I have ever made."

Ingredients

- 8 cups pitted peeled, chopped, slightly mashed peaches
- 4 tablespoons fresh lemon juice
- 6 tablespoons powdered fruit pectin
- 7 cups sugar
- 1 tablespoon finely chopped crystallized ginger
- 1/4 teaspoon freshly grated gingerroot
- 1/2 teaspoon freshly ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground allspice
- 1/2 lemon, zest of

Directions

1. Sterilize the jars, rings and lids according to manufacturer's directions.
2. In a large saucepan over medium heat, bring the peaches and lemon juice to a boil.
3. Add the pectin and return the mixture to a boil.
4. Stirring constantly, slowly add the sugar.
5. Stir in the crystallized ginger, fresh ginger, nutmeg, cinnamon, cloves, allspice and lemon zest and continue to boil, stirring constantly for 1 minute.
6. Remove from the heat and skim any foam from the top of the jam.
7. Carefully pour the jam into the sterilized jars, leaving 1/4 inch space between the jam and the neck of the jar.
8. Cover with the lids and screw the bands on.
9. Seal the jars according to manufacturer's directions.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (2694 g)		Total Fat 0.6g	0%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 987.3		Sugars 250.4 g	
Calories from Fat 5	83%	Sodium 2.7mg	0%
		Total Carbohydrate 253.9g	84%
		Dietary Fiber 3.3g	13%
		Sugars 250.4 g	1001%
		Protein 1.9g	3%