



PEACH CONSERVE

4-1/2 cups prepared fruit (about 3-1/2 lb. fully ripe peaches)
1 cup chopped silvered almonds
1/2 cup raisins
1/2 tsp. grated lemon peel
1/2 cup fresh lemon juice
1/2 tsp. ground cinnamon
1 box Sure-Jell for low or no sugar needed recipes
1/2 tsp. butter
4 cups sugar
1/4 - 1/2 cup peach brandy

Bring boiling –water canner, half-full with water to a simmer. Wash jars and screw bands in hot, soapy water; rinse well. Pour boiling water over flat lids in a saucepan off the heat. Let stand in hot water until ready to use.

Measure sugar into a bowl, in a separate bowl add 1/4 cup of the measured sugar and pectin, stir.

Peel, pit and finely chop peaches. Measure exactly 4-1/2 cups prepared fruit into 6 or 8 quart saucepot. Stir in almonds, raisins, lemon peel, lemon juice and cinnamon.

Stir pectin sugar mixture into the fruit in saucepot. Add butter to reduce foaming, if desired. Bring mixture to a full rolling boil, (one that does not stop bubbling when stirred) on high heat, stirring constantly.

Stir in all sugar quickly. Return to full rolling boil and boil exactly 1 minute, stirring constantly. Turn off heat, add peach brandy, and stir well. Skim off any foam with metal spoon.

Ladle quickly into prepared jars, filling to within 1/4” of tops. Wipe jar rims and threads. Cover with two-piece lids and bands. Place jars on elevated rack in water bath canner. Lower rack in canner. Water must cover jars by 1 to 2 inches. Cover;

bring water to gentle boil. Process 10 minutes. Remove jars and place upright on a towel to cool completely. After jars cool, check seals.