

Citrus County Canning Kitchen

By: *Cindy DeVries, Canning Kitchen Manager*

The Canning Kitchen has seen an increase in residents using the kitchen. With over 1,200 jars of produce processed in the first five months: At this rate it will surpass the 2007 total of 2,400 processed. As food prices rise more people are turning to canning their own foods.



Peach and mango season is at its peak, so here's a recipe for a lower sugar peach and mango jam. You can also use frozen peaches and mangos.



Lower Sugar Peach Mango Jam

Yields: Approximately 5 half-pints

- 2-1/2 cups peeled and finely chopped peaches
- 2 cups peeled and finely chopped mango
- 2 tablespoons lemon juice
- 1 teaspoon butter
- 3 cups sugar
- 1 box no sugar needed pectin

Measure sugar into a bowl; in another small bowl combine the pectin and 1/4 cup of the measured sugar, stir.



Combine chopped fruits, lemon juice, pectin sugar mixture and butter in a 6-8-qt. saucepan. Set over high heat and bring to a full rolling boil, stirring constantly, add remaining sugar. Return to a full rolling boil stirring constantly and boil for 1 minute; remove from heat. Ladle into prepared 1/2 pint jars, leaving 1/4-inch headspace, wipe jar rims and threads. Cover with two piece lids; place in a boiling water bath for 10 minutes.

**The Citrus County Canning Kitchen will resume it's normal hours for
July – September, Thursday – Saturday 8:00 a.m. – 4:00 p.m.**

Your community Canning Kitchen is a free service to all county residents.

**For further information or to schedule your time, call the Kitchen Manager,
Cindy DeVries at 352-746-4324.**