

Peach Jam

8 cups prepared peaches

4 cups sugar

Juice of one lemon

1. In a large saucepan combine peaches, sugar and lemon juice. Stir Well.
2. Cook over low heat to dissolve the sugar, stirring constantly.
3. When the sugar has dissolved, turn the heat to medium and bring to a boil. Stir often.
4. Make sure the mixture doesn't get too hot.
5. Bring to a gentle boil and boil for 15 minutes. Jam will start to thicken.
6. After 15 minutes, ladle into clean jars.
7. Wipe the rims with a damp paper towel.
8. Put on lids and bands.
9. Process in a water bath for 15 minutes.
10. Remove from the water bath and leave undisturbed for 24 hours.
11. Label the jars.