

## **Jalapeno Peach Jam**

(Adapted from [Domestic Fits](#))

3 cups peaches, skin removed, chopped

2 tbs fresh lemon juice

1/4 cup sugar

1 jalapeno, stem and seeds removed, diced

1 teaspoon cornstarch

In a pot over medium high heat, add all of the jam ingredients. Stirring occasionally, allow to simmer (not boil) until thick, and the peaches have broken down, about 45 minutes. Smash peaches with a potato masher until a jam like consistency is reached. Remove from heat and set aside.