



*Your family is sure to love  
this easy peach jam recipe!*

## ***The basics***

- **Yields:** 3 cups
- **Prep Time:** 10 mins
- **Cook Time:** 20 mins

## ***Ingredients***

- 3.5 lbs. peaches (8-10) peeled, halved, pitted, and cut into chunks
- 1 ¼ lbs. sugar (scant 3 cups)
- 1 tbsp. plus 1 tsp. fresh lemon juice
- Course salt

## ***Preparation***

- Working in batches, pulse peaches in a food processor until chunky.
- Transfer to a small saucepan, and add sugar, lemon juice, and 1/2 teaspoon salt.
- Bring to a boil, stirring frequently.
- Boil, continuing to stir, until bubbles slow, foam subsides, fruit rises to the top, and jam sticks to a spoon when lifted, about 12 minutes.
- Let cool. Refrigerate until completely cooled.