

PEACH JAM

MAKES ABOUT 12 HALF PINT JARS

Chef Maria Hines, Tilth Restaurant, Seattle

6 pounds peaches

(also works with other stone fruits such as nectarines or plums)

6 cups granulated sugar

3/4 cup lemon juice

Directions:

Peel and pit the peaches. Cut the peaches into rough dice and blitz in the blender until just crushed. Combine the peaches, sugar and lemon juice in a pot and cook over medium heat, stirring occasionally until the sugar has dissolved and the mixture thickens, about 25 minutes. Ladle into sterilized jars, leaving a 1/2-inch headroom. Wipe the rim of the jars and seal with the lids. Process for 10 minutes in a boiling water bath. Cool on racks.