

Zesty Peach Barbecue Sauce*

*Recipe is from Vickie's Canning World on Facebook

6 cups finely chopped pitted peeled peaches (about 3 lb or 9 medium)
1 cup finely chopped seeded red bell pepper (about 1 large)
1 cup finely chopped onion (about 1 large)
3 Tbsp finely chopped garlic (about 14 cloves)
1-1/4 cups honey
3/4 cup cider vinegar
1 Tbsp Worcestershire sauce
2 tsp hot pepper flakes
2 tsp dry mustard (grind mustard seed if you don't have dry)
2 tsp salt

Prepare 8 half pint jars, lids, and rings.

Cooking: In a large stainless steel or enameled dutch oven combine all ingredient and bring to a boil, stirring often. Continue to cook until mixture gets thick and gets to the consistency of a barbecue sauce, about 25 minutes. Remove from heat.

Filling the jars: On a dishtowel place your hot jars and using your funnel in each jar using a ladle then fill the jars leaving 1/2" headspace. Remove air bubbles and refill to the proper headspace with the liquid brine if necessary.

Processing: Make sure your rack is on the bottom of the canner and place the jars in the water bath making sure that the water covers each of the jars by 1 to 2 inches. . Once the water has come to a boil start your timer for 15 minutes.