

PeachRosemary Lemonade ConcentrateMakes 6-8 pints or 3 quarts of canned concentrate

6 cups peaches, frozen then thawed or fresh

4 cups freshly squeezed lemon juice

5 cups sugar

6 stems rosemary

In a food processor, blender or bullet puree peaches. Transfer peach puree to a stainless steel saucepan over medium-high heat. DO NOT BOIL. Add lemon juice, sugar, and rosemary and stir to combine. Using a thermometer heat to 190 degrees Fahrenheit, stirring occasionally. Because this recipe has sugar it will get to temperature rather quickly so keep your eye on the thermometer. Remove from heat. Remove rosemary before filling jars. Ladle mixture into jars leaving 1/4 inch headspace. Wipe rim, add hot lids and tighten rings just finger tight. Process in water bath canner at a boil for 15 minutes. To reconstitute, mix one part concentrate with one part water, tonic water or ginger ale. Adjust concentrate to suit your taste. Remember Whitney's idea use one part concentrate to three parts ice tea! Peach tea anyone?