

Peach butter (non-cinnamon kind) By Susan Harris on Monday, September 23, 2013 at 7:28am

4 1/2 lbs peaches, peeled, pitted and coarsely chopped

1/2 cup water

grated zest and juice of 1 lemon

4 cups of granulated sugar

1. In a large stainless steel saucepan, combine peaches, water and lemon zest and juice. Bring to a boil over medium-high heat. Reduce heat and boil gently, stirring occasionally, until peaches are soft, about 20 minutes.
2. Working in batches, transfer peach mixture to a food mill or a food processor fitted with a metal blade and puree just until a uniform texture is achieved. Do not liquefy. Measure 8 cups of peach puree.
3. In a clean large stainless steel saucepan, combine peach puree and sugar. Stir until sugar dissolves. Bring to a boil over medium-high heat, stirring frequently. Reduce heat and boil gently, stirring frequently, until mixture thickens and holds its shape on a spoon.
4. Meanwhile, prepare canner, jars and lids.
5. Ladle hot butter into hot jars, leaving 1/4 inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot butter. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
6. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.