

Spiced Peach Butter By Crystal Unger on Sunday, September 1, 2013 at 10:10pm

- 18 freestone peaches (peel, pit, slice)
- cook with just enough water to not stick if needed (maybe 1/4-1/2 cup) till soft
- press through food mill
- add 4 C white sugar and 1 Tbs lemon Juice
- cook 25-40 min or till thick (can add corn starch mixed with cold water if needed to thicken)
- stir often so it doesn't scorch
- add 1tsp cinnamon and 1/2 tsp nutmeg, mix well- put in sterilized jars
- Water bath for 10 minutes

Yields 4 pints or 8-9 (8oz) jelly jars

Enjoy on toast, biscuits, pretzels, ice cream...the list goes on!!