

CANTALOUPE PEACH JAM By Janice Disbrow Roberts on Monday, September 2, 2013 at 12:57pm

2 1/2 cups of the Cantaloupe Fruit Mixture

2 cups fresh Peaches (peeled and finely chopped, I use the food processor)

1 Tablespoon Lemon Juice

1 package(1.75oz/49to57g) regular powdered fruit pectin

5 cups granulated sugar

Prepare jars and lids. This recipe will make 6 (8oz) jars or 3 pints and 1 (4oz) jar I like to place my clean jars on a sturdy baking sheet and place them in the oven at 250 degrees to keep them nice and warm. Premeasure the 5 cups of granulated sugar into a clean bowl and set near the stove where you can reach it. Mix Cantaloupe fruit mix, Peaches, Lemon juice and pectin in a very large pot. Bring to a rolling boil stirring often. Add sugar all at once. Bring back to a full rolling boil, stirring constantly. Boil for one full minute then remove from heat. I allow it to sit for about 30 seconds or so while I remove the jars from the oven. Then skim off the foam into a clean bowl (I like to give it a taste after to get an idea how it turned out) Stir jam to redistribute and small bits of fruit. Ladle jam into jars using a wide mouth funnel. Clean top edges of the jar with a clean, damp cloth. Center lid on jar and tighten ring. Process in a boiling water canner for 10 minutes (adjust time according to your altitude) Turn off heat and remove canner lid. Wait 5 minutes and remove jars from water. Allow to cool undisturbed for 24 hours. Check to be sure that lids have sealed properly. Label and store.