

Peach Pit Jelly By Becca Kirkpatrick on Sunday, August 25, 2013 at 7:20am

<http://countryheartsathome.blogspot.com/2009/08/peach-pit-jelly.html>

Save all pits and skins from a days canning of peaches

Cover with cold water and let stand overnight in the refrigerator

Next morning, bring to a boil and cook for ten minutes

Drain off the juice through a jelly bag

Add 1 package of pectin and 5 cups of sugar for every four cups of juice

Boil according to directions on pectin package

Seal

This is a clear, mild and pretty peach flavored jelly

Last year I didn't can peaches but we saved all of our pits in the freezer until I thought I had enough to make jelly. It turned out great!

Enjoy!