

Peach Pie Filling

6 lbs fresh ripe peaches

1/2 teaspoon nutmeg

2 1/4 cups sugar

2 teaspoons lemon peel

1/2 cup flour

1/4 cup lemon juice

1 teaspoon cinnamon

wash peaches; drain. Peel, pit and slice peaches. Treat to prevent darkening (1 toss in 2 Tablespoons of lemon juice till coated) set a side. Combine sugar flour and spices. Rinse and drain Peaches. Stir into sugar mixture. Let stand until juices begin to flow, about 30 minutes. Stir in Lemon Peel and Lemon Juice. Cook over medium heat until mixture begins to thicken. Ladle into can -or- freeze jars or plastic freezer boxes, leaving 1/2 - inch head space. Cool at room temperature, not to exceed 2 hours. Seal, label and freeze.