

Peach Pie Filling-12 qt

60 cups peaches -Theres 16 c in a gallon so 3 gallon, 2qt and 1 pint

12 cups Granulated Sugar

1 Tbsp.Nutmeg (Optional)

1 Tbsp.Cinnamon (Optional)

9 cups Water

3 cups Lemon Juice

3 3/4 cups ClearJel

If desired, blanch and peel peaches.

Quarter and remove pits from peaches and then placing fruit in bowl of water with 1 tablespoon of lemon juice or an ascorbic acid solution (1 Teaspoon ascorbic acid or 3000 mg well-crushed Vitamin C Tablets per gallon of water) to avoid browning until ready to boil.

Combine water, spices, sugar and ClearJel in a large, heavy pan and slowly bring to a boil, stirring continuously until it begins to thicken.

Add lemon juice and then fold in peaches and bring up to simmer. Simmer for 5 - 10 minutes until peaches begin to soften and then can immediately.

Canning using hot pack method with 1" of headspace.

Processing with a Water Bath boiling for 30 minutes for quart jars