

Peach Conserves



Ingredients

2 cups of Organic Florida peach chunks (no pit), skins on or off if they are very thick with their juice

2 tbsp. lemon juice

¼ cup granulated sugar

¼ tsp ground cinnamon

1/8 tsp. ground cardamom

1/8 tsp. ground nutmeg

1/8 tsp. salt

1 tbsp. light brown sugar

1 tbsp. water

1 tsp. powdered pectin

Procedure

- 1 In a non-reactive saucepot, combine peaches, lemon juice, granulated sugar, cinnamon, cardamom, nutmeg, and salt. Bring to a simmer. Reduce to low heat, and put a lid on pot.
- 2 Cook covered stirring occasionally for 15-20 minutes, or until the mixture is soft, and thick.
- 3 Uncover and mix in brown sugar, if desired or needed, water and pectin. Bring back to a simmer, and then cook for 1 minute. Remove from heat.
- 4 Refrigerate, or can using the hot water canning method.

Yields approximately 2 cups.