

PEACH PRESERVES

Fran West

6 peaches, chopped
2 1/4 cups sugar
½ (2 ounce) package dry pectin

Crush 1 cup chopped peaches in the bottom of a large saucepan. Add remaining peaches and set pan over medium-low heat. Bring to a low boil, cook 20 minutes or until peaches become liquid (or leave it a little lumpy).

Pour peaches into a bowl and then measure 6 cups back into pan. Add sugar and bring to a boil over medium heat. Gradually stir in dry pectin and boil for one minute. Remove from heat after 1 minute and transfer to sterilized jars. Process in hot water bath canner for 10 minutes. Let cool, place on shelf, and enjoy with toast and biscuits.