

Kristy's Canned Peaches recipe by Kristy Kilik

This is an extra light syrup recipe.

NOTE: 1 case of ripe peaches from the BC fruit truck (approx. 36 peaches) will make 14 quart jars. To can 1 case of peaches, it takes about 7 batches of syrup.

Ingredients:

sugar

water

Peaches

Lemon Juice from concentrate

Ratios to make Syrup Batch for 2 jars:

1 cup sugar

4 cups water

Directions:

In a large pot bring water to a boil. Place several peaches into the boiling water for about 1 minute. Take out of the boiling water and immediately put into a bowl of ice water. Once the peaches are cooled, in the ice water, start slipping off the peels. To avoid browning the peaches, roll them in some lemon juice so you have time to make the syrup and prepare the jars.

Make syrup. In a large pot add 1 cup sugar and 4 cups water (that is enough for 2 jars. Make a double or triple batch if your pot is big enough). Heat up on the stove until sugar is dissolved.

Prepare jars. Add 1 Tbsp of lemon juice into each jar. Pour in 2 cups of syrup into each jar. Add sliced or halved peaches into the jars. approximately 2 or 3 peaches per jar, depending on your desired quantity and top up the syrup. Process the peaches in a water bath for 30 minutes. Turn off heat to canner and let sit for 10 minutes before pulling out the jars.