

Home Canning – Spiced Peach Jam Recipe

By Mavis Butterfield on August 14, 2018 ·

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Last week I noticed the “open” sign at the local peach orchard and so yesterday after picking up supplies for the {soon to be built} chicken run, the HH stopped by and grabbed a few pounds so I could a batch of make jam. In years past, I’ve canned peaches or made the basic peach jam, but this year I wanted to try something new.

The addition of cinnamon, allspice, cloves and nutmeg to peach jam? Wowza! I don’t know if I’ll ever make a jar of regular peach jam again it’s so good. Not only will this jam be perfect on my morning toast, but I am looking forward to using the spiced peach jam as a glaze this winter over chicken, turkey and even pork chops. I may even have to stir a little into a batch of muffins!

This recipe for spiced peach jam, it’s a keeper!

Ingredients

4 cups chopped peaches {skins removed}
2 tablespoons lemon juice
1 box of pectin {1.75 oz} I used Sure-Jell
1/2 tsp. butter {to prevent foaming}
5 cups sugar
1/2 tsp. ground cinnamon
1/4 tsp. ground allspice
1/4 tsp. ground cloves
1/4 tsp. ground nutmeg

Directions

Fill a boiling-water canner about 2/3rds full with water and bring it to a boil.

Place 4 cups prepared fruit into an 8 quart sauce pot. Add lemon juice and pectin {add butter to reduce foaming, if desired}. Bring to peach mixture to a full rolling boil {which is a boil that doesn't stop bubbling when the mixture is stirred} on high heat, stirring constantly.

When the peach mixture has begun to boil, stir in the sugar and spices. Return mixture to full rolling boil and boil exactly 1 minute, stirring constantly.

Remove from heat and skim off any foam with spoon.

Next, ladle the peach jam mixture into hot prepared jars, filling to within 1/8 inch of tops. Wipe the jar rims and threads clean if needed. Cover with 2-piece lids. Screw bands tightly. Place jars on elevated rack in canner and then lower the rack into canner. Make sure the water is covering the jars by about 2 inches. Place the lid on the pot and bring the water to gentle boil.

Process peach jam 10 minutes. One recipe makes {9} 4oz jars or {4-5} 8oz jars

Remove jars and place on a towel to cool. After 24 hours check the seals. If the lid springs back, jam is not sealed and refrigeration is necessary.