
Peach Preserves

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 pound prepared peaches

3/4 to one pound sugar

To prepare the fruit, select peaches at the firm, ripe stage. Wash and pare the peaches. Cut into pieces.

Combine the sugar and fruit in alternate layers in a sterilized container. The mixture can stand for eight to ten hours , overnight, or add the sugar and 1/4 cup of water for each pound of fruit and cook at once. Stir carefully while heating to a boil. Cook until thick.

Fill hot dry jars to 1/2 inch from the top. Seal with paraffin.

Yield: 6 pints

Condiments, Sauces

Per Serving (excluding unknown items): 581 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 150g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 10 Other Carbohydrates.