

## Peach-Rosemary Jam

Southern Living Best Barbecue Recipes - June 2011

**Preparation Time: 25 minutes**

**Cook time: 10 minutes**

**4 cups fresh peaches or nectarines, peeled and chopped**

**1 teaspoon lime rind, grated**

**1/4 cup fresh lime juice**

**2 fresh rosemary sprigs**

**1 package (1 3/4 oz) powdered pectin**

**5 cups sugar**

In a Dutch oven, combine the peaches, lime rind, lime juice, rosemary, and pectin. Bring to a rolling boil. Boil for 1 minute, stirring constantly.

Add the sugar to the peach mixture and return to a rolling boil. Boil 1 minute, stirring constantly.

Remove from heat.

Remove and discard the rosemary sprigs. Skim off any foam.

Pour the hot mixture into hot jars, filling to 1/4-inch from the top. Remove air bubbles and wipe the jar rims.

Cover at once with metal lids and screw-on bands.

Process in a boiling-water bath for 10 minutes.

Yield: 3 1/2 pints

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Per Serving (excluding unknown items): 3892 Calories; trace Fat (0.1% calories from fat); trace Protein; 1006g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 12mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 0 Fat; 67 Other Carbohydrates.