



## Peach Rum Sauce

(Makes 7 half-pint jars)

Reference: Ball Complete Book of Home Preserving (2020) page 184

Quantity	Ingredients
6 cups	Chopped pitted peeled peaches, treated to prevent browning and drained
2 cups	Lightly packed brown sugar
2 cups	Granulated Sugar
¼ cup	Rum
1 tsp	Grated Lemon Zest

### Instructions:

1. Prepare canner, jars and lids.
2. In a large stainless-steel saucepan, combine peaches, brown sugar, granulated sugar, rum and lemon zest. Bring to a boil over high heat, stirring constantly, until sugar dissolves. Reduce heat and boil gently, stirring occasionally until thickened, about 20 minutes.
3. Ladle hot sauce into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot sauce. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars and let cool 24 hours and store in a cool dry space.

**Serving Suggestions:** *A spoonful of this delicately flavored, luscious sauce will turn ordinary desserts into memorable treats. It is particularly good warmed and served over ice cream.*

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Affirmative Action Compliance Officer/Title IX Officer, University of California, Agriculture and Natural Resources 2801 Second Street, Davis, CA 95618  
(530) 750-1397

UCCE Master Food Preserver Program of Solano and Yolo Counties | Jeanice Rigdon-Sobetzki, UCCE Master Food Preserver Coordinator | 707-312-4198  
Diane L. Metz, Nutrition, Family and Consumer Science Emeritus Advisor and Academic Advisor to MFP Program | Solano Office: 501 Texas Street, First Floor, Fairfield, CA 94533 | Yolo County Office: 70 Cottonwood St. Woodland, CA 95695 | Website: <http://solanomfp.ucanr.edu> | Email Address: [solanoyolomfp@ucanr.edu](mailto:solanoyolomfp@ucanr.edu)