

Peach: Preserve It!

Peach Melba Freezer Jam

Yield: about 5 half-pints

- 5 tablespoons Ball Instant Pectin
- 1-1/2 cups sugar
- 2-1/2 cups finely chopped pitted peeled peaches (about 4 medium)
- 1 cup crushed raspberries (about 1 6-ounce container)
- 1 tablespoon lemon juice

1. Stir sugar and instant pectin in a bowl until well blended.
2. Add peaches, raspberries and lemon juice. Stir 3 minutes.
3. Ladle jam into clean jars, leaving 1/2-inch headspace. Apply lids.
4. Let stand until thickened, about 30 minutes.
5. Refrigerate up to 3 weeks or freeze up to 1 year.

Source: freshpreserving.com, 2018

Peach: Preserve It!

Peach Melba Freezer Jam

Yield: about 5 half-pints

- 5 tablespoons Ball Instant Pectin
- 1-1/2 cups sugar
- 2-1/2 cups finely chopped pitted peeled peaches (about 4 medium)
- 1 cup crushed raspberries (about 1 6-ounce container)
- 1 tablespoon lemon juice

1. Stir sugar and instant pectin in a bowl until well blended.
2. Add peaches, raspberries and lemon juice. Stir 3 minutes.
3. Ladle jam into clean jars, leaving 1/2-inch headspace. Apply lids.
4. Let stand until thickened, about 30 minutes.
5. Refrigerate up to 3 weeks or freeze up to 1 year.

Source: freshpreserving.com, 2018



University of California

Agriculture and Natural Resources ■ UCCE Master Food Preserver Program

ucanr.edu/mfpcs • 530-621-5502



University of California

Agriculture and Natural Resources ■ UCCE Master Food Preserver Program

ucanr.edu/mfpcs • 530-621-5502