

Peach Ginger Bourbon Jam

4 ½ cups finely chopped peaches (about 4 lbs peaches, peeled)

7 cups sugar

¼ cup lemon juice

¼ cup bourbon

2 tbsp finely chopped crystallized ginger

1 – 3 oz package liquid pectin

Put chopped peaches in a 6 qt stainless steel or enameled dutch oven.

Stir in sugar, lemon juice, bourbon and ginger.

Bring mixture to a full rolling boil, boil for 1 minute.

Stir in pectin and return to a full rolling boil, for 1 minute.

Remove from heat, Skim off and discard any foam.

Fill in sterilized jars, leaving ¼ inch headspace, seal and process jars in a water bath for 5 minutes. Let stand at room temperature for 24 hours, check to see if jars have sealed. Any unsealed jars, refrigerate. Use within one year.

Makes 9 half pints