

Canned Peaches in Light Syrup

Fruit canned in a light syrup retains its quality better than canned in water, but if you are trying to cut down on sugar, water is a suitable replacement in this recipe

- Approximately 10 pounds of fresh peaches
- 3/4 cup sugar
- 6 1/2 cups water

Dip fruit in boiling water for 30 to 60 seconds until skins loosen. Dip quickly in cold water and slip off skins. Cut in half, remove pits and slice if desired. To prevent darkening, keep peeled fruit in ascorbic acid solution* until ready to place in canning jars.

Prepare your syrup by placing water and sugar in a medium saucepan and bring to a boil to dissolve the sugar. You may now choose to hot or raw pack your peaches in the jar.

To Hot pack (results in a better quality product) – In a large saucepan place drained fruit and the syrup (or water) and bring to boil. Fill pint-sized jars with hot fruit and cooking liquid, leaving ½-inch headspace. Place halves in layers, cut side down.

To Raw pack – Fill pint-sized jars with raw fruit, cut side down, and add hot syrup (or water), leaving ½-inch headspace.

With a clean cloth, wipe off the rims of the filled jars. Place caps and bands on the jars. Using a jar lifter, put jars in a canner filled with enough hot water to cover by 2 inches.

Place lid on the canner and bring water to a boil.

Once water boils, process about 25 minutes for hot pack and 30 minutes for raw pack

Yield: approximately 8 pints

*Powdered Ascorbic Acid is seasonally available among canners' supplies in supermarkets. One level teaspoon of pure powder weighs about 3 grams. Use 1 teaspoon per gallon of water as a treatment solution.