

## Raspberry Peach Jam

### Makes 6 pints

Raspberries and peaches are old friends, and ripen at the same time during the summer. They are especially convivial in this jam, with the chunks of sweet peaches blending nicely with the tartness of the raspberries. Spread onto toast on the grayest winter morning, to bring back the memory of summer in a jar.

4 ripe peaches, ( about 2 pounds) peeled\*, pitted and cut into ½ inch dice  
2 pints fresh raspberries  
2 lemons, juiced (¼ cup)  
6 cups sugar  
One 3-ounce pouch liquid pectin



\*To peel peaches, bring a pot of water to a boil over high heat. Add the peaches and cook until the skins loosen, about 1 minute. This step will take long if the peaches are not ripe, and take care not to actually cook the peaches. Using a slotted spoon, transfer the peaches to a bowl of cold water to stop the cooking. The skins should then slip off easily.

In a medium bowl, stir the peach, raspberries and lemon juice together. Measure out 4 cups and transfer to a large stainless steel or enameled pot. With a wooden spoon, stir in the sugar and bring to a boil over high heat, stirring often.

When the mixture reaches a rolling boil, one that can't be stirred down, boil hard for 1 minute be sure to stir constantly to prevent scorching. If you have a candy thermometer, place it in the kettle and watch until it reaches 220°F . While it is coming a boil, open the envelope of liquid pectin, and set aside upright in a cup.

Turn off the heat, and immediately stir in the pectin. Skim off the foam on the surface of the jam with a metal spoon., and continue to stir for 5 minutes, skimming as needed, to blend the pectin.

Wash and sterilize 6 pints mason jars, and ladle the hot relish into the jars. Wipe the rims clean with hot water, and place lids and seals. Turn upside down to vacuum pack. Place in hot water bath for another 10 minutes. Remove, cool and label.