

Jalapeño Peach Preserves

July 13th, 2020

Prep Time: 01:00

Cook Time: 00:00

Jalapeño Peach Preserves provide a spicy and sweet/savory meat sauce to add complexity to a wide range of meals. Use this as a finishing sauce for roasted beef or roasted chicken. Use it as a topping for Shawarma, for an Omelet, eat it on Vanilla Ice Cream, use it as a dip for Soft Pretzels, drop some on your waffles, or spread it on a piece of toast.

Ingredients:

1 dozen large Jalapeño peppers (I like to use a mixture of green and red Jalapeño peppers)

16 oz Frozen peach chunks (thawed to room temperature)

8 oz Apple Cider Vinegar

4 oz Water

1.5 Cups Sugar

1 Teaspoon Citric Acid powder or 2 Tablespoons Lemon or Lime Juice (bottled, not fresh)

2 oz Liquid Pectin

Directions:

Wear disposable rubber gloves when working with Jalapeño peppers.

Cut each pepper lengthwise. Remove the stems, seeds, and the pith (the inner white part).

In a blender, mix the peppers, vinegar, and water.

Blend until the peppers are pulp.

Pour the pepper/vinegar/water mix and into a saucepan on low heat.

Add the sugar and salt.

Simmer, stirring frequently and reduce for about an hour.

Add the peaches. Use a potato masher to carefully mash the peaches in the pot.

Stir in the pectin and continue to simmer for another 30 minutes, stirring frequently.

Stir in the citric acid and remove from the heat.

Store (refrigerated) in Canning Jars for up to 3 months.

This recipe will make about 30 ounces.

NOTE: The steps outlined in this recipe WILL NOT sufficiently kill potential bacteria growth to permit long term storage at room temperature. Please refrigerate.