

Peach Maple Whiskey Jam

FROM THE KITCHEN OF
DEBBIE MACOMBER



Celebrate the flavors of summer by making this fresh peach jam, highlighted with hints of maple syrup and whiskey. It's perfect on top of baked goods, ice cream, and even on chicken! This makes a great gift!

Makes 5 Cups

Ingredients

4 cups chopped peaches (about 2 lbs.)
2 cups sugar
 $\frac{3}{4}$ cup pure maple syrup
 $\frac{1}{2}$ cup whiskey
2 tablespoons lemon juice
One 1.76-ounce box fruit pectin

Directions

In a large pot, stir together the peaches, sugar, maple syrup, whiskey, and lemon juice. Bring mixture to a boil over medium-high heat while mashing fruit slightly with a potato masher. Once boiling, cook for 2-3 minutes, stirring occasionally, until sugar has dissolved and fruit is very soft.

Add pectin and stir well. Bring back to a boil, and boil for exactly 1 minute, stirring constantly. Remove from heat.

Ladle into 8 ounce jam jars, leaving $\frac{1}{2}$ inch headspace at the top for expansion. Seal tightly with lids, then let sit for 2-3 hours until set. Refrigerate for 1 month or freeze for 6 months.