

**Canned/Frozen Preserved Category
Palisade Peach Recipe Contest Winners – 2008**

Note: we recommend you check with your local extension office or Ball ®Canning Book food preserving instructions.

**Grand Prize -Connie Elliot – Grand Junction,CO
“Peach Blush Jam”**

2 cups finely chopped peaches
1 cup raspberries fresh or frozen (thawed)
1 cup pineapple, crushed (I drained the juice off)
6 cups GW® sugar
1 package Ball® Original Fruit Pectin

I followed the directions on the package for our altitude.

**1st Prize – Mary Anne Denney – Grand Junction,CO
“Palisade Peach – Pomegranate - Lime Jam”**

Firm but ripe Palisade peaches peeled, pitted and coarsely
chopped – enough to make 4 1/2 C
1C fresh pomegranate juice – available in produce section of
grocery store (not grenadine syrup)
1/4 medium fresh lime
1 box Ball® Natural Gel Original Fruit Pectin
4 C GW® white sugar

Grate outer peel from 1/4 of the lime into a large measuring cup and add juice squeezed from the same piece. Add 1 C pomegranate juice and enough Palisade Peaches to make 5 1/2 C total mixture.

Cook mixture closely following instructions for jam furnished with pectin. Ladle jam into clean hot canning jars. Add lids and adjust rings. Hot water bath for 10 minutes. Makes 8 to 9 half pints.

**2nd Place – Jackie Aguilar – Grand Junction,CO
“Peach Pomegranate Jam”**

5 cups peaches, peeled and mashed
1 cup pomegranate juice
2 Tbsp lemon juice
4 cups GW® sugar
1 box Ball® Original Pectin

Mix the crushed fruit and pomegranate juice in a large pot. Add the lemon juice. Mix the pectin with 1/4 cup of the sugar and add to the fruit. Set the other 3 3/4 cups of sugar aside. Bring mixture to a hard boil then add the rest of the sugar and bring to a hard boil again. Boil exactly one minute. Remove from the heat and skim off any foam. Ladle into hot sterilized jars. Seal jars and boil in a water bath canner for 20 minutes.

**3rd Place – Jackie Aguilar – Grand Junction,CO
“Tropical Peach Jam”**

4 1/2 cups peaches, peeled and mashed
1 cup fresh pineapple, crushed
1/2 cup acai berry juice
2 Tbsp lemon juice
4 cups sugar
1 box Ball Pectin

Mix the crushed peaches and pineapple in a large pot. Add the acai berry juice and the lemon juice. Mix the pectin with 1/4 cup of the sugar and add to the fruit. Set the other 3 3/4 cups of sugar aside. Bring mixture to a hard boil then add the rest of the sugar and bring to a hard boil again. Boil exactly one minute. Remove from the heat and skim off any foam. Ladle into hot sterilized jars. Seal jars and boil in a water bath canner for 20 minutes

Honorable Mention – Julie Coleman
“Blazin’ Peach Habanero Jam”

Ingredients:

4 cups peeled, pitted, chopped fresh ripe Palisade peaches

3-4 habanero peppers, seeded and chopped finely (caution: wear rubber gloves, do not touch face or eyes after touching hot peppers)

2 T. lemon juice

1.75 oz. package Ball Original Fruit Pectin

5 cups sugar

1/2 t. butter, optional

Prepare jars and lids according to instructions inside Ball Original Fruit Pectin box.

Combine chopped peaches, chopped habaneros, lemon juice and pectin (and optional butter) in a 6 to 8 qt. pot over high heat, stirring often. Bring to a rolling boil and add the sugar all at once. Stir and bring to a full rolling boil, then stir the jam while boiling for one minute. Remove from the stove, skim foam, and fill jars. Proceed with instructions on processing as directed in instructions inside Ball Original Fruit Pectin box. Yield: 6 – 8 oz. jars