

## **Peach Poppy Seed Dressing**

Makes about 6 (8 oz) half pints

### **You will need:**

- 8 cups peeled, pitted, chopped peaches (about 18 medium)
- 1-1/2 cups unsweetened apple juice
- Grated zest and juice of 2 large limes
- 2 Tbsp grated gingerroot
- 1/2 pkg **Ball® No Sugar Needed Fruit Pectin** (about 2-1/2 Tbsp)
- 1 cup corn syrup
- 1/2 cup sugar
- 2 Tbsp poppy seeds
- 6 (8 oz) half pint glass preserving jars with lids and bands

- 1.) **PREPARE** boiling water canner. Heat jars and lids in simmering water until ready for use. Do not boil. Set bands aside.
- 2.) **PUREE** purée peaches, apple juice and lime zest and juice in a food processor or blender. Measure 7 cups.
- 3.) **COMBINE** purée and gingerroot in a large saucepan. Gradually stir in pectin. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring occasionally.
- 4.) **ADD** corn syrup and sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Stir in poppy seeds. Remove from heat. Skim foam if necessary.
- 5.) **LADLE** hot jam into hot jars leaving 1/4 inch headspace. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
- 6.) **PROCESS** in a boiling water canner for 10 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

**Note:** *From the 2008 Consumer Trends Forum International, we found that poppy seed and rose together was an up and coming flavor pairing. Perhaps you could alter this basic recipe by replacing peaches with a more subtle fruit and add rose water.*