

Peach Ginger Jam
Makes about 4 (8oz) half pints

You will need:

- 4 cups finely chopped peaches (about 3 lb or 9 med)
- 2 Tbsp lemon juice
- 1 Tbsp finely chopped crystallized ginger
- 1 Tbsp freshly grated gingerroot (about a 1-inch piece)
- 1/4 tsp ground cardamom
- 1/8 tsp ground cinnamon
- 1/8 tsp salt
- 1 1.75-oz pkg **Ball® No Sugar Needed Fruit Pectin**
- 1 cup sugar
- 4 Ball® Simple Creations® Platinum Wide Mouth Half Pint (8 oz) Glass Preserving Jars**

- 1.) **PREPARE** boiling water canner. Heat jars and lids in simmering water until ready for use. Do not boil. Set bands aside.
- 2.) **COMBINE** peaches, lemon juice, crystallized ginger, fresh ginger, cardamom, cinnamon, and salt in a 6- or 8-quart saucepan. Gradually stir in pectin. Bring mixture to a full rolling boil that can not be stirred down, over high heat, stirring constantly.
- 3.) **ADD** sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 3 minutes, stirring constantly. Remove from heat. Skim foam if necessary.
- 4.) **LADLE** hot jam into hot jars leaving 1/4 inch headspace. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
- 5.) **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.

* For boiling water canner, increase processing time 5 minutes for 1,001 to 3,000 ft; 10 minutes for 3,001 to 6,000 ft; 15 minutes for 6,001 to 8,000 ft; 20 minutes for 8,001 to 10,000 ft.