

BUTTERSCOTCH PEACH PRESERVES WITH VANILLA BEAN PASTE

INGREDIENTS

6 cups peaches, peeled and coarsely chopped (about 4 pounds)
6 tablespoons lemon juice
2 packages liquid pectin
3 cups light brown sugar, packed
1 cup granulated sugar
1 vanilla bean, cut lengthwise and paste scraped out
4 tablespoons butter
3 teaspoons triple sec

DIRECTIONS

In a large saucepan, crush the peaches with a potato masher, then mix in the lemon juice and pectin. Heat the mixture to a full, rapid boil. Add paste from the vanilla bean and the vanilla pod (you'll remove this before canning of course) and cook for about 4-5 minutes. Add sugars, stirring constantly until incorporated. Return mixture to a full boil and boil for 8-10 additional minutes. Remove from heat, and add the butter (the residual heat will melt it). Skim off any foam and remove the vanilla beans.

Fill into your prepared jam jars and let cool completely, open. Drizzle 1/2 teaspoon of triple sec into each jar and swirl to cover the surface layer of jam. Seal tightly and make pretty with a bow or jam cover cloth.

Note: if you want your jam to last longer, please follow standard canning directions, by submerging the jars in boiling water, etc. Frankly, the jam is always gone within a month in my world, and if you keep it in the refrigerator, you don't need to go through all of that. Besides, there is a bit of alcohol on the top, which keeps nasty things out of it. [grin]