

PEACH MANGO JAM

INGREDIENTS

4 cups Peaches (peeled, pitted and chopped)
3 cups Mango (peeled, pitted and chopped)
1 tablespoon lemon juice
3 cups Sugar
1 box Pectin

DIRECTIONS

Peel, remove pits and chop peaches and mangoes. Combined peaches, mangoes, lemon juice, and pectin in a medium saucepan, stirring until pectin is completely dissolved. Bring to a boil over high heat, stirring occasionally. Add sugar all at once, stirring until sugar is completely dissolved and bring back to a hard boil. Boil for exactly two minutes.

Ladle into very hot, sterilized jars leaving 1/4" head space. Wipe rims and threads with a clean damp cloth. Tighten rings and lids. Place on a towel and let stand overnight to cool. Can be stored for up to one year, but once opened, refrigerate and use within 2 weeks.