

PEACH BOURBON JAM

INGREDIENTS

1 package low sugar pectin
3 pounds peaches
5 cups sugar
1/4 cup lemon juice
1 vanilla bean, cut in 1/2 lengthwise
1/4 cup bourbon, plus more for drizzling before sealing
2 teaspoons bourbon extract

DIRECTIONS

Sterilize your canning jars as you normally would.

Blanch the peaches in boiling water for 30 seconds, then submerge in an ice bath. Slip off the skins. They should come right off, but you can help them along with a sharp paring knife. Remove the pits and then chop the peaches into 1/4 inch dice. Mash the peaches with a potato masher, until they are your desired consistency. Or you can use a food mill on some of the peaches. I like my jam chunky, so I only used a food mill on half them.

Put the peaches, sugar, lemon juice, and vanilla bean into a large non-reactive pot. Over medium-high heat and bring the peach mixture to a rolling boil, stirring frequently to prevent scorching. Boil for 1 minute, then add the pectin.

Bring the jam to a rolling boil once more, stirring constantly, and boil exactly 1 minute. Remove the jam from heat. Stir in the bourbon and bourbon extract and remove vanilla pods. Ladle the hot jam into jars and cool completely.

Drizzle a little bit of additional bourbon on each jar and swirl to cover the whole surface. Screw the lids tight. If you can go to store for a long time, process as you would any jam in a hot bath.