

Peach-Mango Jam

Yield: approximately 5–6 pints

Ingredients:

8 cups of scalded and chopped peaches

2 cups of peeled and chopped mangos

3 cups of white sugar (you can add more if you prefer a sweeter jam)

1 ½ tbsp lemon juice

1 oz French brandy

Directions:

To scald peaches, simply slice an X at one end and lower into a pot of boiling water. Wait 2 minutes. Remove and place in a bowl of cold water with ice cubes.

Peel should pull back easily. Remove pit from fruit and discard. Chop peaches into chunky pieces and place in large, heavy-bottomed pot. Add peeled and coarsely chopped mangos. Add sugar. Set on stove and turn heat on high, stirring constantly. Once mixture starts to boil, reduce heat to medium.

Keep stirring and reducing heat gradually to a simmer as mixture becomes more watery. Ensure that nothing gets stuck to the bottom of your pot. Add your ounce of brandy or substitute with Grand Marnier.

After simmering for 1 ½–2 hours, transfer the jam into clean, hot, sterilized jars. Secure with lids and rings and lower into a processing bath of boiling water for 10 minutes.

Remove and allow to cool. Once cool to the touch and lids have “popped,” indicating the sealing process has been a success, your jars may be stored in the pantry for 6–12 months. Once jars have been opened, they must be kept in the refrigerator. Enjoy on toast, biscuits, and fresh baguette.