

NYBG

Canning Peaches – ONLINE
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Please note that this class is demonstration only, so students are not expected to have these materials on hand for the class itself. However, we would like to provide you with the below list of materials should you wish to recreate the recipes your instructor makes during class on your own time.

Canning Materials

Hot water canner w/ rack
Canning funnel
Bubbler
Jar lifter
Timer
Measuring cups (liquid and dry measure)
Measuring spoons
Colander
Mesh strainer
Food mill (optional)
Candy thermometer
Ladle
Spoons for stirring
Mixing bowls
Masher
Dish towels
Pot holders
Paring Knife
Cutting board
Mason jars. Lids and rings (1/2 pint)
Paper towels

Recipes

Please note that the actual recipes used in class are subject to change based on seasonal availability. Below are a few recipes that may be covered in the class, along with the necessary ingredients.

Extracting Juice for Jelly

Apples and hard fruits

Place fruit into a sauce pan with cold water – 1 cup per pound of fruit

Bring to a boil on high heat, stir to prevent scorching

Reduce heat

Apples and other hard fruit need 20-25 min.

Do not over cook

Pour everything into a wet jelly bag or 4 layers of wet cheesecloth and suspend the bag to drain juice

To keep juice clear do not squeeze or press

Berries and grapes

For grapes and berries use only enough water to prevent scorching

You can crush berries to start the juices

Grapes and berries need 10 min or less to soften

Pour into jelly bag or cheesecloth same as above

Syrup for Use in Canning Fruits

	% sugar	Cups of sugar per Qt of water	Yield/cups
Very light	10%	½	4.5
Light	20%	1	4.75
Medium	30%	1 ¾	5
Heavy	40%	2 ¾	5.33

Commercially prepared unsweetened apple, white grape or pineapple juice may be used as a substitute.

Artificial sweeteners are not recommended as they can become bitter or lose their sweetness during the processing.

Canned Peaches

Yield 3 quarts or 6 pints

9 lbs Peaches

Ball Fruit Fresh produce protector

1 ½ cups of syrup per quart (see Syrup chart)

Wash peaches under cold water

Lightly score the skin with a sharp knife

Blanch in boiling water for 30-60 seconds

Immediately transfer to cold water bath

Remove peel when cool

Cut peaches in half lengthwise remove pit and fibrous flesh

Treat with Fruit Fresh

Prepare syrup in a large sauce pan, bring to a boil then reduce heat to simmer

Remove peaches from Fruit Fresh and place in syrup in a single layer until hot throughout

Pack peaches cavity side down in hot jars

Ladle syrup into jars leaving ½ inch headspace

Remove air bubbles, wipe rims, place lids, adjust rings

Process in boiling water bath

20 minutes for pints 25 for quarts

Turn off heat remove lid and rest for 5 min

Remove from canner and allow to cool for 12 hours

Peach Chutney

1 medium onion 1 cup crystalized ginger

1 clove garlic 1 tsp canning salt

1 cup golden raisins 1 qt vinegar
3 qts peaches 2 ¼ cups brown sugar
2 Tbls chili powder
2 Tbls mustard seed

Put onion, raisins and garlic in food processor. Chop fine.

Peel, dice and measure peaches.

Mix remaining ingredients with peaches

Add onion mixture to peaches. Mix well.

Simmer until brown and thick (about an hour)

Ladle into hot canning jars, leaving ½ inch headspace.

Remove air bubbles.

Wipe jar rims. Adjust lids.

Process 10 minutes. Turn off heat. Allow jars to sit in water bath 5 min.

Yield 8 to 12 cups

Peach Jam with Liquid Pectin

4 cups prepared peaches (3 lb.)

¼ cup lemon juice

7.5 cups sugar

1 pouch liquid pectin

Place prepared fruit in a saucepan. Stir in lemon juice.

Stir in sugar. Bring to a boil that can't be stirred down and boil for 1 min.

Remove from heat. Stir in pectin. Remove foam.

Ladle hot jam into hot jars, leaving ¼ inch head space.

Remove air bubbles. Wipe jar rims. Adjust lids and process for 10 min.

Turn off heat and allow to rest 5 min in bath before removing.

Yield 8 cups