

## HOW TO CAN PEACHES

## BEGIN WITH TREE RIPENED BRECKNOCK ORCHARD PEACHES.

- 1. Wash peaches. Cut peach in half with a sharp knife. Gently twist peach to get the two halves apart. Remove stone, and peel peach.
- 2. Place peach halves (or dice in bite size pieces) into Quart canning jars. Fill with peaches to "neck" of the jar.
- 3. Sprinkle 2 Tbsp. sugar on top of peaches. Fill with room temperature water till peaches are covered.
- 4. Clean rims of jar, then screw lid and ring on jar securely.
- 5. Place jars in pot, and then cover jars with water. Water should be 1/2" above lid of jars. Turn burner on high, cover pot.
- 6. When water reaches a gentle rolling boil, then turn to medium heat. Keep a gentle boil for 8 minutes.
- 7. After 8 10 minutes, remove jars from water.
- 8. Allow to cool for 24 hours.
- 9. Enjoy for up to 1 year.



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