BARBARA'S PEACH CONSERVE

Description

I like this as a compliment to cheese souffle. It's good right out of the jar and the pecans are great. I remember driving to New York State to buy the peaches when they were in season to make this.

Summary

Yield: 10
Source: Barbara Mackie
Prep Time: 2 hours
Category: Condiments
Cuisine: American
Tags: Delicious and pretty using fresh peaches.

Ingredients

- 6 lbs fresh peaches
- 5 lbs sugar
- 1 jar Maraschino Cherries, drained and chopped
- 1/4 lb Pecans, shelled

Instructions

Peel and cut peaches in uniform small pieces.

Mix the peaches and sugar and heat on low to medium until the peach juices are released and the mixture begins to simmer. Cook with sugar for a while.

Add finely cut cherries and simmer at a slow boil until the mixture thickens and turns slightly darker, but be careful not to let it burn.

Add pecan halves to the bottom of small jars.. Pour into small jars distributing the peaches and cherries. Seal jars and process as desired.

Notes

CHECK WITH JACKIE about processing, etc.