

CANNING WITH GLENNIS

GLENNIS WILL BE TEACHING US HOW TO CAN PEACHES!

HERE ARE THE ITEMS YOU'LL NEED:

1. Tall stock pot.
2. Medium pot x 2
3. wide mouth funnel
4. 2 large glass or Tupperware bowls
5. Medium or large mason jars (Bali)
6. Extra canning lids and rings.
7. Canning tongs (needed to remove hot jars)
8. large spoon (needed to remove blanched peaches)
9. Maple syrup (optional)
10. Chopping board
11. pairing knife.
12. butter knife
13. Bag of ice
14. 2 clean kitchen towels.
15. Uncluttered counter surface.



DIRECTIONS

Fill large stock pot 3/4 way with cold water to boil.

Wash all the Mason jars, lids and rings thoroughly in soapy hot water and rinse.

Place Mason jars, lids and rings in boiling water for 5 mins (large stock pot).

Wash peaches in sink of cold water.

Place washed peaches in one of the glass or Tupperware bowls.

Bring medium size pot of water to boil.

Place 4-5 peaches in the boiling water at a time, for 30-60 seconds and no longer.

Then immediately place hot peaches in ice water.

Take one of the Mason jars out of hot boiling water using canning tongs.

Place mason jar on dry towel or heat resistant surface.

Peel the skin of the peaches (should come off very easily).

Slice blanched peaches into other bowl.

Place peach in jar

Fill jar leaving 3/4" to 1" from the rim of jar (fill with hot water or diluted maple syrup water).

Burp jar with chopstick or long blunt cooking tool (removes the air from jar)..

Wipe around the rim and mouth of jar with a damp cloth to remove any stickiness.

NOTE:- Jars will not seal if rim is sticky

Place sterilized lid on top of jar followed by ring cover and tighten.

Once all the peaches are in the Mason jars place 4 jars at a time in large stock pot of boiling water.

Make sure the jars are not touching each other in stock pot.

Important:-Make sure surface of jars are always covered with water. This helps to seal the jars.

Process jars of peaches for 30 minutes.

After 30 minutes remove hot jars with canning tongs and place on dry towel surface.

Do not move jars for at least 24 hours.

You may hear a popping sound from the lids. This is normal.

The top of the lids should be firm.

Place jars in a cool area (basement) .

Do not place in fridge.

Peaches can stay up to 18-24 months.