

# PEACHES IN SYRUP

Make a syrup, thin or medium as you wish. Put in one cracked peach pit for every quart of syrup. Boil 5 minutes and strain.

## **Very Thin Syrup:**

1 1/2 c. sugar  
4 c. water

## **Thin Syrup**

2 c. sugar  
4 c. water

## **Medium Syrup**

3 c. sugar  
4 c. water

## **Heavy Syrup**

4 3/4 c. sugar  
4 c. water

Hold peaches in boiling water for about 1 minute or until the skins slip easily. Plunge at once into cold water for a few seconds. Remove skins. Cut peaches in halves and discard pits. Peel by hand. Pack at once. Place halves in overlapping layers. Place the pit side of each half down. Fill containers with boiling syrup. Process quart and pint glass jars 35 minutes in boiling water, if fruit is firm and hard; process 25 minutes. If it is ripe and tender.

<http://www.cooks.com/recipe/qx9xb36k/canning-peaches.html>

# PLUMS IN SYRUP

Makes about 4 (32 oz) quarts or 8 (16 oz) pints Select plump, freshly harvested, fully ripe plums. Purple or prune plums are the most popular variety for home canning; however, Damson and Greengage, as well as other meaty plum varieties, are also suitable for canning.

PRESERVING METHOD: Water bath Canning

YOU WILL NEED:

6-10 lbs. plums, whole or halved and pitted (about 60-100 medium)

1 batch hot light or medium syrup

4 (32 oz) quart or 8 (16 oz) pint glass preserving jars with lids and bands

DIRECTIONS:

PREPARE syrup by combining 2- $\frac{1}{4}$  cups granulated sugar and 5- $\frac{1}{4}$  cups water for light and 3- $\frac{1}{4}$  cups granulated sugar and 5 cups water for medium in a stainless steel saucepan. Bring to a boil over medium-high heat, stirring until sugar is dissolved. Reduce heat to low and keep warm until needed, taking care not to boil the syrup down.

PREPARE boiling water canner. Heat jars and lids in simmering water until ready for use. Do not boil. Set bands aside.

1. PRICK whole plums in several places using a fork. In a large stainless steel saucepan, one layer at a time, warm plums in hot syrup over medium-low heat until heated through, about 2 minutes per layer. Using a slotted spoon, transfer each batch to a bowl and keep hot. After all the plums have been heated, remove saucepan from heat and return plums to the syrup. Cover and let stand for 30 minutes. Return to a boil before packing.
2. PACK hot plums into hot jars, using a slotted spoon, leaving 1/2 inch headspace. Ladle hot syrup into hot jars to cover plums leaving 1/2 inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot syrup. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
3. PROCESS jars in a boiling water canner 20 minutes for pints and 25 minutes for quarts, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

<http://www.freshpreserving.com/recipes/plums-in-syrup>