



Gingered Peach Marmalade

Adapted from [The Complete Book of Small Batch Preserving](#)

BAH Note: The recipe in the book calls for this to be cooked up in the microwave. Me, I prefer to have large containers of molten hot sugar on the stove top where I can easily monitor the jamming progress and where I'm not reaching up over my head to take hot bowl of said molten sugar out for a stir. So that's how I'm presenting it. You want to make it in the microwave, go order the book.

- 1 orange
- 1 lemon
- 1/2 cup water
- 2 cups chopped peaches, fresh or frozen
- 2 cups sugar
- 2 tablespoons crystallized ginger, chopped

Zest the orange and lemon and place the zest in a dutch oven with the water. Place the lemon and orange pulp in a food processor and pulse until it is well chopped. Transfer the lemon and orange pulp to the dutch oven and cook over medium heat for five minutes.

Add the peaches, sugar, and ginger to the dutch oven. Bring to a boil and continue to cook, stirring, occasionally, until it gels.

Ladle the jam into heated jars, leaving 1/4 inch head space, and process for 10 minutes.

Let the jars cool for 24 hours before checking the seal and storing the jars. Any jars that have not sealed should be refrigerated or immediately reprocessed using new lids.

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