

Bob's *Drunken Peaches*

Canned 8/14/15

Ingredients

8 lbs Fresh ripe unblemished Peaches
2 ¼ cups white sugar
2 Lemons
2 cups Drinking Water
1 ½ cups Moscato Wine
½ cup Rum
1/8 to 1/4 tsp Ascorbic Acid

Instructions

Prepare jars and canner. This recipe makes about 8 pints. **You must follow canning protocols separate from this recipe.** Place jars, lids and rings into hot water canner with at least 2" extra water and heat while preparing this recipe.

Clean the lemon's exterior well but do not scrape or brush the skin. Cut in half and juice lemons retaining the juice. Using a large spoon, scrape all the left over lemon from inside of peel and take some of the pith with it. Cut the top or bottom off the halves and throw them away. Cut the remaining peel into 6 pieces on each half.

Filter lemon juice through a sieve into a large pot, add water and heat. When hot, add sugar and mix until dissolved. Keep syrup hot but not boiling while preparing peaches.

In a large bowl add water about half full and 1/8 to 1/4 tsp ascorbic acid.

Cut 2 peaches in half, twist to separate and cut out or remove pit. Put halves into boiling water for a few minutes. Remove and place in an ice water bath. When cool to handle peel skin from peach halves, cut into thirds and place in bowl with water and ascorbic acid. Repeat until entire 8 pounds of peaches have been skinned and cut.

Drain water from bowl of peaches and carefully add all the peaches to the hot syrup. Turn up the heat and cook until the peaches are hot, not necessarily boiling.

When the peaches are hot, remove pint jars from hot water canner and place one lemon peel in the bottom of each jar outside down. Fill each jar with headspace with peaches using a slotted spoon.

Combine wine and rum together to make 2 cups and using a ¼ measure, place ¼ cup mix into each of the 8 pint jars. Then fill the jars with headspace using the hot syrup. Remove bubbles from each jar and adjust headspace with more syrup.

Wipe each jar with a wet towel and place lid and ring on the jar, finger tighten and place into the now boiling hot water canner.

When all the jars are in the canner, bring to a boil and process for 35 minutes (Wray altitude).

After processing remove jars and let cool in a non-drafty place. Check for seal, wipe, label and store. You may remove rings to store if you like.

Probably best to let jars sit for a couple of months before using to allow flavor to penetrate peaches.

Wine is 9% and rum is 40% alcohol by volume. That calculates to about 4% alcohol by volume.