**Canned Peaches**

Just because fresh peaches are only in season a few months of the year does not mean that you can’t enjoy peaches all year long. Canning peaches is easy to do – simply place the peeled peaches in syrup. We’ve given you a few options for syrup, but whichever you choose, these will bring some bright summertime sunshine when you crack open a jar in the middle of the winter.

You can eat canned peaches right from the jar or utilize them in dessert and salad recipes. One of our favorite simple treats for canned peaches is to place the peach halves on a pan, sprinkle with brown sugar and top with a pat of butter before broiling them. Then reduce the syrup in a pan, stir in a little cinnamon and a few pats of butter and enjoy with pound cake and ice cream. Makes 2 quarts.

**Ingredients**

- 8-9 fresh peaches, peeled, halved and pitted
- **LIGHT SYRUP:**
  - 1 quart water
  - juice of one lemon
  - 2 cups sugar
- **HEAVY SYRUP:**
  - 1 quart water
  - juice of one lemon
  - 3 cups sugar
- **Honey syrup:**
  - 3 cups water
  - 2 cups honey

Prepare your syrup by bringing ingredients to a boil in a medium saucepan. Sterilize your jars and place peaches in the jars. Fill with hot syrup, leaving \( \frac{1}{2} \) of space at the top of the jar. Using a clean damp cloth, wipe the top rim of the jar to remove any residue.

Process in water bath or pressure cooker according to jar manufacturer instructions.