

# PEACH BBQ SAUCE

Recipe modified from "Ball Complete Book of Home Preserving" & used with permission ©2021 Chez LaRae.

## Makes eight 8-ounce jars

- 6 cups ripe peaches, skins and pits removed\*, roughly chopped
- One half or whole habanero pepper, depending on level of desired spiciness
- 1 red bell pepper, seeded and chopped
- 1 small white onion, chopped
- 3 cloves garlic, chopped
- 1 ½ cups honey
- ¾ cup cider vinegar
- ¼ cup bottled lemon juice
- 1 tbsp Worcestershire sauce
- 2 tsp dry mustard powder
- 1 tsp brown mustard seeds
- 1 tsp celery seeds
- 2 tsp salt

\* To remove peach skins, blanch peaches in a boiling water bath for about 40 seconds. Then with a slotted spoon, immediately transfer peaches to a pot of ice water to cool. The peach skins should easily slip off. As an added bonus, you can use **organic** peach skins and pits to make peach scrap jelly or peach syrup.

1. Place the canning rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat.
2. Wearing rubber gloves, remove stems from habanero pepper, cut open, remove seeds.
3. In a large Dutch oven, combine all ingredients. Bring to a boil on medium-high heat. Reduce heat and boil gently, stirring frequently, until peaches, onions, and red peppers are softened. Blend with an immersion blender or standard blender until consistency of a commercial BBQ sauce. If sauce is too thin, cook down until desired consistency.
4. Ladle immediately into prepared jars, filling to within 1/2" of tops. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
5. Place jars onto rack in canner. Water must cover jars by 1 to 2 inches. Cover, bring water to a boil. Once boiling, process sauce for 15 minutes. Turn off heat and let jars sit in the canner for an additional 5 minutes.
6. Remove jars and place upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
7. Let prepared jars stand at room temperature 24 hours. Store unopened jam in a cool, dry place for up to 1 year.

Decorate jars with labels & ribbon from [CanningCrafts.com](http://CanningCrafts.com)

