

Canned Peaches

Blanch peaches quickly in boiling water. As soon as the peels slide off easily, put in cold water. Peel, cut in quarters and pack into jars.

Make a syrup of 1 c sugar to 2 c water and fill the jars up to the rim.

Boil metal lids and put the lids and rings on and turn tight (don't overturn). Put jars in canner – fill water up to the neck of jars. When water starts to boil process 20 minutes. Remove from canner and don't retighten lids.