

HONEY SWEETENED VANILLA PEACH JAM

Yield: 8 half-pints

We love this vanilla peach jam for stirring into oatmeal or drizzling over vanilla ice cream. It also makes a terrific glaze for grilled or roasted pork.

Ingredients

- 5 pounds peaches
- 3 cups honey
- 2 vanilla beans



Instructions

1. Prepare a boiling water bath and 8-10 half pint jars, lids, and rings.
2. Peel and dice peaches.
3. Combine diced peaches with honey in a large bowl.
4. Slice the vanilla bean open and use a paring knife to scrape out the seeds into the bowl. Add the sliced bean to the bowl as well. Stir to combine.
5. Allow the peaches to rest in the honey mixture for about 15 minutes.
6. Next, scrape the peaches, honey, and vanilla into a large pot and place over high heat. Cook, stirring regularly, until the peaches break down and the mixture looks thick and jammy.
7. Remove the pot from heat and remove the vanilla bean.
8. Funnel jam into hot, prepared jars.
9. Wipe the jar rims, add lids and rings, and process in a boiling water bath for 10 minutes.