

# Heritage Recipes

You can share old family recipes and traditions

## Peach Chutney

(A Rescued Recipe\*)

4 cups ripe peaches (about 3 pounds)

1/2 cup vinegar

1/4 cup lemon juice (2 lemons)

1 cup seedless raisins

2 teaspoons powdered ginger or 1/4 teaspoon slivered preserved ginger

1 tablespoon salt

1 teaspoon ground allspice

1/2 teaspoon ground cinnamon

1/2 teaspoon ground cloves

1/3 cup chopped onion

1 box (3 ounce) fruit pectin

4 1/2 cups granulated sugar

3/4 cup firmly packed brown sugar

Sterilize 10 (8-ounce) jars and lids.

Peel and pit firm ripe peaches, cut into small squares. Measure 4 cups peaches into large pot. Add vinegar, lemon juice, raisins, salt, spices, onion and powdered fruit pectin to fruit. Mix well. Place fruit over high heat. Stir until mixture comes to a hard boil. Boil hard 5 minutes, stirring constantly. Add sugars. Boil hard 5 minutes, stirring constantly. Remove from heat, skim off foam with metal spoon. Stir and skim 10 minutes to cool slightly and prevent fruit from floating. Fill jars, and bottle using basic canning instructions. See Ball Canning Booklet.

\*Rescued Recipes are hand-written recipes found at estate sales.

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