Prep Time	**20 minutes**
Cook Time	25–35 minutes
Process Time	10 minutes (Water Bath)
Total Time	Approximately 1 hour 15 minutes
Yield	4 to 5 half-pint (8 oz) jars
Intensity	Medium (Requires attention during the brown butter and gel stages)

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Ingredients

For the Jam:

- 3 lbs (about 6–7 medium) ripe but firm peaches, peeled and chopped (about 4 cups crushed fruit)
- 1 ½ cups granulated sugar (adjust based on sweetness of fruit)
- 2 tablespoons lemon juice, freshly squeezed
- ½ teaspoon ground cinnamon

- ¼ teaspoon ground nutmeg
- Pinch of kosher salt
- 3 tablespoons unsalted butter
- 1 tablespoon powdered pectin (optional, for a firmer set)*

Equipment:

- 4–5 sterilized half-pint canning jars, lids, and rings
- Boiling water canner or a large, deep stockpot with a rack
- Jar lifter and funnel

Instructions

1. Prepare the Peaches
Begin by peeling and chopping your peaches. You can blanch them in boiling water for 30 seconds to make peeling easier. Chop them into roughly ½-inch pieces—you want some texture to remain. In a large, heavy-bottomed pot (non-reactive, like stainless steel or enamel), combine the peaches, sugar, lemon juice, cinnamon, nutmeg, and salt. Stir well and let the mixture sit for 10–15 minutes to macerate. This draws out the natural juices and

prevents scorching .

2. Brown the Butter
While the peaches sit, brown the butter in a small, light-colored saucepan over medium heat. Melt the butter and continue cooking, swirling the pan occasionally. The butter will foam, then subside, and you will see golden-brown specks at the bottom with a distinct nutty aroma. This should take about 3–5 minutes. Watch carefully—it can go from brown to burnt in seconds . Remove from heat immediately and pour the brown butter (scraping in the browned bits) into the peach mixture.

3. Cook the Jam
Place the pot over medium-high heat and bring the mixture to a rolling boil, stirring frequently. Once boiling, reduce the heat slightly to maintain a vigorous simmer. Cook for 20–30 minutes, stirring often to prevent sticking, until the jam has thickened and reduced. If using pectin, whisk it in now according to package directions (usually after the fruit has cooked down slightly). To test for doneness, place a small plate in the freezer. Spoon a dollop of jam onto the cold plate; if it wrinkles when pushed with your finger and doesn’t run, it is ready.

4. Fill the Jars
Ladle the hot jam into your sterilized jars, leaving ¼-inch headspace at the top . Use a damp cloth to wipe the rims clean, then place the lids on and screw the rings down until fingertip-tight.

5. Process (Water Bath)
Place the filled jars into your boiling water canner, ensuring the water covers the jars by at least 1 inch. Bring the water to a rolling boil and process for 10 minutes (adjusting for altitude: add 1 minute per 1,000 feet above sea level) . Turn off the heat and let the jars sit in the hot water for 5 minutes before removing them to a wire rack to cool completely.

Serving & Storage

- Serve: Spread generously on buttermilk biscuits, English muffins, or toast. It is also excellent spooned over vanilla ice cream or swirled into plain Greek yogurt.

- Storage: Once cooled, check that the lids have sealed (they should not flex when pressed). Store in a cool, dark place for up to 1 year. Any unsealed jars should be refrigerated and consumed within 3 weeks .

Nutrition Information (Estimated)

Note: Nutritional values are estimates per 1 tablespoon (15g) serving and will vary based on the exact sugar content of the fruit and the specific ingredients used. This recipe includes butter, which standard commercial peach jams do not contain.

Nutrient	Amount per Serving (1 tbsp)
Calories	~45 kcal
Total Fat	0.5 g
Saturated Fat	0.3 g
Cholesterol	1 mg
Sodium	2 mg
Total Carbohydrates	10 g
Dietary Fiber	0.2 g
Total Sugars	9 g
Protein	0.1 g