

Raspberry Peach Jam

Source: Taste of Home

Ingredients

2 2/3 cups finely chopped and peeled peaches
1 1/2 cups crushed raspberries
3 cups sugar
1 1/2 teaspoons lemon juice

Instructions

In a Dutch oven, combine all ingredients. Cook over low heat, stirring occasionally, until sugar has dissolved and mixture is bubbly, about 10 minutes. Bring to a full rolling boil; boil for 15 minutes, stirring constantly. Remove from heat; skim off foam.

Carefully ladle hot mixture into hot half-pint jars, leaving 1/4 inch headspace. Remove air bubbles, wipe rims and adjust lids. Process for 15 minutes in a boiling-water canner.

****Note:** On the "sounds good" list but untried. Got good reviews.