

Peaches



Ingredients

- 10 peaches
- 2 cups water
- $\frac{3}{4}$ cup sugar

Directions:

1. To peel peaches: Bring a pot of water to a boil. Make an X with a knife to score the peach on the bottom. Place the peaches into the boiling water. After 2 minutes place the hot peaches into an ice bath. The skin should remove easily. Cut the peaches in half and place them in the jars.
2. To make the syrup: Place the sugar and water into the inner pot and press the **CHICKEN/MEAT** button. Bring to a boil for a couple of minutes without the lid on.
3. Pour the syrup into the jars of peaches 1" from the top.
4. Using a flexible nonporous spatula gently press between the peaches and the jar to release any trapped air bubbles.
5. Clean the rims with white vinegar and seal.
6. Place the jars into the clean inner pot and add water until the jars are covered $\frac{1}{4}$ of the way.
7. Secure the lid and close the steam release valve.
8. Press the **CANNING/PRESERVING** button pre-programmed to cook for 30 minutes.
9. When the time runs out and the steam has been released, remove the lid and carefully remove the jars using the canning tongs.