

Peach Recipes

Sugar-Free Peach Jam

- 1 envelope unflavored gelatin
- ¼ cup cold water
- 1 ½ cups peeled, sliced peaches
- 1 teaspoon lemon juice
- 1 teaspoon granulated or few drops liquid non-calorie sweetener

Soften gelatin in cold water. Place peaches in saucepan, sprinkle with lemon juice and bring to boil. Add softened gelatin and blend well. Add sweetener to taste and remove from heat. Pour into 2 sterilized ½ pint jars and seal immediately. (Do not use paraffin.) Let cool. Store in refrigerator until sealed.

Peach Pie

- 1 cooked and cooled pastry shell
- 1 cup granulated sugar
- 3 tablespoons cornstarch
- 1 cup water

Combine sugar, cornstarch, and water. Cook until clear. Add 3 tablespoons powdered peach jello. Stir in well. Line pastry shell with 1 quart sliced peaches. Fill shell with cooked mixture and place in refrigerator. Serve with whipped cream.

Chesterfield Berry Farm

Eunice Russell's Peach Pie Supreme

5 large peaches, sliced

1 cup sugar

1/3 cup butter or margarine

1/3 cup flour

Place peaches in deep dish pie pan. Mix sugar and flour, cut in butter or margarine until mixture is like coarse cornmeal. Sprinkle over peaches. Bake at 375 for about 20-25 minutes. (This peach mixture may be baked in a pie shell. Mix 2 tablespoons flour with 2 tablespoons sugar and add to peaches. Pour into shell and cover with butter mixture. Bake in the shell 30-35 minutes at 375.)

Eunice Russell's Peach Marmalade

4 cups peaches

4 cups sugar

2 oranges, sliced very thin and halved

2 small bottles maraschino cherries

Slice peaches. Add other ingredients. Mix and let stand for an hour. Bring to slow boil. Cook 45 minutes until like runny syrup. Pour into hot sterilized jars. Seal. Use a large pan for cooking. Makes about 6 jars.