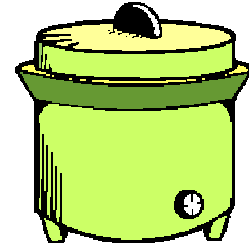


August '10:

Peaches are in season now and a great way to preserve the fresh taste well into the fall is with a simple and easy PEACH BUTTER. You can use this on toast, in place of jams or jellies or in baked goods as a filling. Think mini peach pies! It cooks in a slow cooker and then you can jar and keep in the refrigerator or seal it in sterilized jars for longer storage. It is well worth the time to put up for the upcoming winter and works well as a substitute for butter!



Peach Butter:

- Fill a 3 1/2 qt. slow cooker with sliced, peeled fresh peaches.
- Cook on LOW for 12-18 hrs.
- Add 6 cups sugar - stir well.
- Cook on HIGH for 4 hrs. - until thick and most of the juice has cooked out.
- Add 1 tsp. cinnamon - stir.
- Place in jars or a crock, cool and refrigerate ***OR*** fill sterile jars with hot mixture and seal with canning procedure.

If you like more seasonings: add 2 tsp. cinnamon; 1 tsp. cloves and 1/8 tsp. allspice before putting in the jars.