

# 2015 Palisade Peach Recipe Contest

## Category D – Home Canned – Recipes

### First Place Winner

Mary Anne Denney – Grand Junction  
Palisade Peach Pineapple Lavender Jam

#### *Palisade Peach-Pineapple-Lavender Jam*

1 ½ T dried lavender flowers

½ C boiling water

Put lavender flowers in a tea ball and place in a coffee mug.

Pour boiling water over the lavender and allow to steep for 20 minutes. Remove tea ball and strain lavender mixture through a coffee filter to remove all sediment.

4 C Palisade peaches, peeled, pitted and chopped or briefly run through the food processor. Use firm but ripe fruit.

1 8 oz. can pineapple (any style), thoroughly drained. Discard liquid. Chop into small pieces or use food processor to make uniform sized but smaller pieces.

2 T fresh lemon juice.

5 C sugar divided into a ½ C amount in one bowl and 4 ½ C in another bowl.

5 T Ball RealFruit Classic Pectin

Dab of butter – to keep of foam down – optional.

Place lavender tea, lemon juice and pineapple in a large measuring cup. Add enough Palisade peaches to make 5 C of mixture and pour in a large pan. Mix pectin with ½ C sugar stir into to the fruit fruit mixture. Bring to a rolling boil stirring frequently to avoid burning. When the mixture is boiling, add 4 ½ C sugar and butter and stir well. When mixture comes to a second rapid boil, cook mixture for 1 minute and remove from heat. Skim foam from the top and ladle mixture in clean, sterilized Ball jars and seal with a Ball lid and ring. Hot water bath the filled jars for 15 minutes. Makes 7 half-pint jars.

**Second Place Winner**  
Julie Coleman – Grand Junction  
Tropical Palisade Jam

Tropical Palisade Peach Jam  
2015 Entry for Palisade Peach Festival Recipe contest - Julie Coleman  
3 cups chopped Palisade peaches  
1/2 cup chopped ripe mango  
2 T. lemon juice  
1/2 cup lilikoi syrup (sugar, water, passion fruit juice, pectin)  
5 1/2 cups sugar  
1 package classic Ball Real Fruit Pectin  
1 t. butter, optional

Combine peaches, mango, lemon juice, and pectin in a large pot, cook over high heat until mixture is boiling and pectin is dissolved. Add the sugar and the lilikoi syrup all at once. Stir until combined, then continue stirring until mixture reaches full boil. Let mixture boil for one minute, continually stirring. Add butter to reduce foaming if desired.

Ladle jam into prepared, clean jars. Wipe rims, set lids, and hot water process according to altitude. These jars were processed for a total of 20 minutes, 10 for jam, 10 for altitude.

**Third Place Winner**

Jaime Woodring - Mesa, CO  
Spiced Peach Jam

Source: [www.tastebook.com/recipes/3692558-Peach-Jam](http://www.tastebook.com/recipes/3692558-Peach-Jam)