

Raspberry Peach Jam
From the website Oregon Transplant
<https://jessicaerinjarrell.blogspot.com/>

Ingredients (makes 24 ounces):

4 peaches, peeled and roughly chopped
2 cups raspberries
1 1/2 cups sugar
1 tbsp lemon juice

Directions

Combine all ingredients in a saucepan over medium heat. Bring to a boil, then lower heat to a simmer. Place a candy thermometer on the side of the pan. Simmer mixture, stirring occasionally, until mixture reaches 221°. This should take 15-25 minutes. Once mixture reaches temp, place a small amount on a plate and place plate in freezer. If mixture gels together after 1-2 minutes, the jam is done. Remove pan from heat, and allow to cool completely before storage. Keeps up to 1 month in an airtight container in the fridge.

Note The simmering time should break the fruit down completely, but if not, you could take an immersion blender to the jam to break down the fruit after it's done cooking.