



Here's a classic **canning recipe for Georgia peaches** using the **water bath method**. This is ideal for preserving the fresh flavor of ripe peaches and can be used for clingstone or freestone varieties.

Classic Canned Georgia Peaches in Light Syrup

**Ingredients (for about 6-7 pint jars):**

**10-12 lbs fresh Georgia peaches** (ripe but firm)

**8 cups water**

**2 cups sugar** (for light syrup; adjust for medium/heavy if preferred)

**1/4 cup lemon juice** (bottled preferred for consistency)

**Optional:** Whole cloves, cinnamon sticks, or vanilla bean

**Equipment Needed:**

Large stockpot or water bath canner

Pint or quart glass canning jars

New lids and screw bands

Jar lifter and funnel

Large bowls, ladle, slotted spoon

Ice for blanching

Instructions:

**1. Prepare the Jars & Equipment**

Wash jars, lids, and bands in hot soapy water.

Sterilize jars by boiling for 10 minutes or keeping them hot in a 200°F oven.

Fill water bath canner and start heating the water.



## 2. **Make the Syrup**

In a large saucepan, bring 8 cups water and 2 cups sugar to a boil.

Stir until sugar dissolves completely.

Keep syrup hot but not boiling.

## 3. **Peel and Cut the Peaches**

Bring a separate pot of water to a boil. Score an “X” on the bottom of each peach.

Blanch peaches in boiling water for 30-60 seconds, then transfer to an ice bath.

Peel skin off easily. Cut peaches in halves or slices, removing pits.

Place slices in a bowl of water with a little lemon juice (to prevent browning).

## 4. **Pack the Jars**

Add 1 tablespoon lemon juice per **pint** jar (or 2 tbsp per **quart**).

Pack peaches snugly into hot jars, cut-side down.

Pour hot syrup over peaches, leaving  $\frac{1}{2}$  **inch headspace**.

Remove air bubbles, wipe rims clean, and apply lids and screw bands finger-tight.

## 5. **Process in Water Bath**

Place jars in boiling water bath canner, making sure jars are covered by at least 1-2 inches of water.

Process:

**20 minutes for pints**

**25 minutes for quarts**



(Adjust for altitude if needed)

## 6. **Cool & Store**

Remove jars and let cool 12-24 hours.

Check seals (lids should not flex).

Store in a cool, dark place for up to 1 year.