



University of California  
Cooperative Extension

**Master  
Food  
Preserver**

## UCCE Master Food Preservers of El Dorado County

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# Preserve Today, Relish Tomorrow

Nothing says summer like peaches. Beautiful, sweet, and juicy peaches. BBQ season is in full swing so let's preserve Zesty Peach BBQ Sauce. It is great on chicken, ribs, and salmon!

### **Zesty Peach Barbeque Sauce**

Yield: about 8 half pints jars

*Golden orange with flecks of red, the barbeque sauce not only looks amazing, but tastes out of this world. Spoon some over your chicken or fish this summer!*

- 6 cups finely chopped pitted peeled peaches (about 3 lb or 9 medium)
- 1 cup finely chopped onion (about 1 large)
- 3 Tbsp finely chopped garlic (about 14 cloves)
- 1-1/4 cups honey
- 3/4 cup cider vinegar
- 1 Tbsp Worcestershire sauce
- 2 tsp hot pepper flakes
- 2 tsp dry mustard
- 2 tsp salt

Combine all ingredients in a large saucepan. Bring to a boil. Reduce heat and simmer, stirring frequently, until mixture thickens to the consistency of a thin commercial barbeque sauce, about 25 minutes. If desired, puree in batches in a food processor or use an immersion blender to help break down the peaches.



Ladle hot sauce into hot jars leaving 1/2 inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight. Place jar in boiling water canner. Repeat until jars are full.

Process half-pint jars in a boiling water bath or atmospheric steam canner for:  
0-1000ft. = 15 minutes, 1001-3000 ft. = 20 minutes, 3001-6000 ft. = 25 minutes, above 6000 ft. = 30 minutes. Before removing canner lid, wait 5 minutes for boiling water or 2-3 minutes for steam canner, then remove jars, cool, and store.

*Source: Ball Complete Book of Home Preserving, 2006/2012*

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