PEACH JAM

4 LBS. Peaches, peeled and pitted

2 ½ cups Xagave

Juice from ½ lemon

1 tsp. Lemon zest

Put all ingredients into a blender and blend until slightly chunky. Pour contents of blender into a pot, bring to a boil and reduce to simmer. Let simmer for 45 min., stirring occasionally. Pour contents into an airtight container and store in the refrigerator. Will store in the refrigerator for several months or follow standard canning or freezer jam procedures.

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