

Cooking workshop series

UN PLANT DE TOMATE À LA FOIS

P e a c h a p p l e j a m

Ingredients

- 12 peaches (8 cups chopped)
 - 12 apples (8 cups chopped)
 - 16 cups sugar
(one cup of sugar for each cup of fruit)
- Optional:
- add pears (add for each cup one cup of sugar)
 - Ginger

You can easily scale the recipe up or down!

Steps

To peel the peaches cut little x on the bottom in the skin and put in boiling water for a moment. Then take them out and dip them in cold water. The skin will go off easily. Take the pit out and chop them with the food processor (or cut into small pieces). Peel and core the apples and chop them with the food processor.

Put the fruits with the sugar in a big pot and bring to boil stirring frequently. Once it started to boil turn the heat down and let simmer for 40 minutes. Stir from time to time.

After 40 minutes take off the foam from the top - very delicious!

Fill sterilized jars to the top that no air is left. Keep the edge clean. Close with a sterilized lid.

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