



Lewis County

Master Food Preserver

WASHINGTON STATE UNIVERSITY
EXTENSION

Food Safety and
Preservation



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<https://extension.wsu.edu/lewis/mfpmaterials/>

Peach Pineapple Spread

Yield 5-6 ½ pints

4 cups drained peach pulp
2 cups drained, unsweetened, crushed pineapple
¼ cup bottled lemon juice
2 cups sugar (optional)

- Drain peaches well and put in a bowl and mash the pulp.
- Mix the peaches, drained pineapple and lemon juice in a 4-quart saucepan.
- Add up to 2 cups sugar if desired.
- Mix well.
- Heat and boil gently for 10 – 15 minutes, stirring often.
- Fill quickly into jars, leaving ¼ inch headspace.
- Clean rim of jar, place lid and ring on jar.
- Place in 180°F water in water bath canner.
- Heat water to boiling and process for 10 minutes.
- When processing is done, take lid off canner, let stand for 5 minutes.
- Remove the jars from canner and let stand for 25 hours to cool.

Source: Let's Preserve Jellies, Jams, Spreads – EB1665 (WSU Publication)