

# ZESTY PEACH BBQ SAUCE

From Ball® Using the Water Bathing Method



# Zesty Peach BBQ Sauce From Ball®



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

## YOU WILL NEED

- 6 c. finely chopped pitted peeled peaches (about 3-lb. or 9 medium)
- 1 c. finely chopped seeded red bell pepper (about 1 large)
- 1 c. finely chopped onion (about 1 large)
- 3 tbsp. finely chopped garlic (about 14 cloves)
- 1-1/4 c. honey
- 3/4 c. cider vinegar
- 1 tbsp. Worcestershire sauce
- 2 tsp. hot pepper flakes
- 2 tsp. dry mustard
- 2 tsp. salt
- 8 Ball® (8-oz.) half pint glass preserving jars with lids and bands

## DIRECTIONS

- 1. PREPARE** boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
- 2. 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 barbecue sauce, about 25 minutes. If desired, puree in batches in a food processor or use an immersion blender to help break down the peaches.
- 3. 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.
- 4. PROCESS** for 15 minutes, adjusting for altitude. Turn off heat; remove lid and let jars stand for 5 minutes. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

**Makes About**  
**8 (8-Oz. Half-Pints)**

**Try It On**  
**Chicken or Fish**