

Peach and Cherry Conserve

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*6 pounds peaches
6 pounds white sugar
2 large oranges
8 ounce bottle maraschino
cherries, chopped fine*

Peel and dice the peaches. Squeeze the oranges. Place the rind through a food chopper.

Place the peach pulp, sugar and juice from the cherries into a large kettle.

Bring to a boil. Simmer gently for one hour.

Add the cherries. Cook for 5 minutes or until the desired consistency.

Per Serving (excluding unknown items): 3352 Calories; 6g Fat (1.5% calories from fat); 21g Protein; 853g Carbohydrate; 66g Dietary Fiber; 0mg Cholesterol; 968mg Sodium. Exchanges: 16 Fruit; 40 1/2 Other Carbohydrates.