



DOMEX
superfresh™
growers

Recipes

Superfresh Peach Mustard

Yield: 3 (8 oz.) jars

1/2 cup dry mustard

2 tablespoons water

1 cup cider vinegar

1/2 cup minced onion

1/4 cup flour

1/4 teaspoon ground turmeric

2 cups pureed tree-ripened Superfresh Growers peaches

1/2 cup sugar

Combine mustard and water; mix until smooth. Cover and let stand 10 minutes. Combine remaining ingredients in saucepan. Bring to boil and boil 3 minutes. Remove from heat and whisk 1/4 cup hot mixture into mustard paste until smooth. Repeat twice; then whisk in all remaining hot mixture. Puree in blender or food processor until smooth. Remove from heat and skim. Ladle into clean, hot 8-ounce canning jars to within 1/8-inch of tops. Seal according to jar manufacturer's directions. Place jars on rack in canner. Process 15 minutes in boiling water bath with boiling water two inches above jar tops. Remove jars from canner. Place on thick cloth or wire racks. Cool away from drafts. After 12 hours test lids for proper seal; remove rings from sealed jars.

Tip: Refrigerate Superfresh Peach Mustard if not processed.

Thanks to the Washington State Fruit Commission
for providing these great recipes,
www.nwcherries.com.