Peach-Rosemary Jam

2½ lb.	fresh peaches (5 large)	2 (4-inch) rosemary sprigs
1 tsp.	lime zest	1 (1¾-oz.) pkg. powdered pectin
¼ cup	fresh lime juice	5 cups sugar

1. Sterilize jars and prepare lids.
2. While jars are boiling, peel peaches with a vegetable peeler. Remove pits and coarsely chop. Mash with a potato masher until evenly crushed. Measure 4 cups crushed peaches into a 6-qt. stainless steel or enameled Dutch oven. Stir in lime zest and next 3 ingredients, and bring to a rolling boil over medium-high heat, stirring often. Boil 1 minute, stirring constantly. Add sugar and return to a rolling boil; boil 1 minute stirring constantly. Remove from heat; discard rosemary. Let foam settle (about 1 minute). Skim off and discard any foam.
3. Fill, seal and process jars in boiling water bath, leaving ¼-inch headspace, for 5 minutes.
4. Remove jars from water and let stand, undisturbed, at room temperature 24 hours. To check seals, remove the bands and press down on the center of each lid. If the lid doesn't move, the jar is sealed. If the lid depresses and pops up again, the jar is not sealed. Store properly sealed jars in a cool dark place up to 1 year. Refrigerate after opening.