

Peach Pickles

Farm Journal Canning and Freezing Cookbook, c 1978

Ingredients

22	2" dia	peaches, ripe(4 lb)
1	T	whole cloves
2	C	sugar
1.5	C	5% acid strength cider vinegar
0.75	C	water
1	1" cube	fresh ginger
2	sticks	cinnamon
1.5	T	salt
1	Qt	water

Directions

Dip peaches in boiling water 30 seconds to loosen skins. Cool in cold water; drain. Remove skins. Stud each peach with 1 Clove. To prevent darkening, place in 4 qt. bowl containing 1.5 Tbsp salt and 2 qt water. Combine sugar, vinegar, and .75 c water in 4 qt kettle. Tie ginger, cinnamon, and remaining cloves in a cheesecloth bag and add to pot. Bring to boil.

Cook half the peaches for 10 minutes; remove with slotted spoon and cook remaining peaches 10 minutes.

Place in 1 gallon crock or glass bowl. Pour syrup over, cover and let stand 12-18 hours in a cool place. Drain peaches, reserving syrup in a 2 qt pan. Pack peaches into 4 hot pint jars. Heat syrup to boiling. Remove spice bag. Pour syrup over peaches, filling to within .25" of jar top. Wipe rim; adjust lids. Process in boiling water bath 20 minutes. Start to count when water returns to boiling. Remove jars and complete seals unless jars are self-sealing type. Makes four pints.

Use small peaches. I do not bag the cinnamon or sliced ginger. Leftover chilled syrup is delicious mixed with club soda.