

Peach Ketchup

Recipe by Peggy Trowbridge Filippone

Prepared by Melissa Petersen, Editor of Edible Memphis magazine

Ingredients:

5 lbs peaches, peeled, pitted and chopped
2 ½ cups champagne or white wine vinegar
1 tsp salt
1 lb light brown sugar
1 tsp vanilla extract
zest from 1 orange (cut off with a vegetable peeler)
1 tsp mustard seed
1 cinnamon stick
1 ½ inch piece of ginger, peeled and sliced
1 tsp whole cloves
1 tsp juniper berries

Directions:

Combine chopped peaches, vinegar, salt, vanilla and brown sugar in a large dutch oven pot. Tie remaining ingredients into several layers of wet cheesecloth and add to the pot.

Over high heat, bring ingredients to a boil, stirring occasionally. Reduce heat to medium, cover and simmer until peaches are extremely soft, about 30 minutes. With a slotted spoon, carefully remove peaches and puree in batches in a blender. Return pureed peaches to the pot with the cooking liquid. Simmer the mixture, uncovered until quite thick (about the consistency of tomato ketchup), about 1 hour. Remove and discard spice bag.

Ladle the ketchup into five or six sterilized, hot half-pint jars. Wipe rims and seal immediately with hot lids and rings. Process in a boiling water bath for 15 minutes. Remove jars from water bath and cool at room temperature for 24 hours. Check seals. If any jars are not sealed properly, refrigerate and use within 1 week.

Great with pork or chicken.

Makes about 4-6 cups.

***AS SHOWN ON THE FAMILY PLOT: GARDENING IN THE MID-SOUTH
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