

Peach Pickles

*Recipe adapted from the Ball Blue Book of Canning and Preserving
Prepared by Melissa Petersen, Editor of Edible Memphis magazine*

Ingredients:

8 lbs peaches, peeled and quartered, placed in water with lemon juice
3 cinnamon sticks
1 tablespoon whole cloves
1 inch piece of fresh ginger, peeled and sliced
1 teaspoon mustard seed
1 teaspoon whole black peppercorns
5 cups granulated sugar
1 quart vinegar (white, champagne or rice wine)

Directions:

Tie spices in several pieces of wet cheesecloth (or just put them in the pot). Combine spice bag, sugar and vinegar in a large saucepot. Bring to a boil, stirring to dissolve sugar. Drain peaches and add to pot. Cook peaches until just fork tender. Remove from heat. Cover and let stand 12-24 hours. Bring to a boil. Remove spice bag. Pack peaches in hot jars, leaving ¼-inch headspace. Ladle hot liquid over peaches, leaving ¼-inch headspace. Remove air bubbles. Wipe rims. Adjust 2 piece lids and rings. Process 20 minutes in a boiling water bath. Remove from water. Let cool at room temperature for 24 hours. Check seals. If any jars are not sealed properly, refrigerate and use within 1 week.

Makes about 3 quarts.

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