



## UCCE Master Food Preservers of El Dorado County

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*"Preserve today, Relish tomorrow"*

### Pickled Peaches

*Enjoy this sweet and sour concoction. Serve with roaster or bbq'd meats or as a simple dessert with ice cream. Slightly under-ripe peaches make the best pickles.*

Yield: about 5 pints jars

- 2 cinnamon sticks (about 4 inches, broken into pieces)
- 2 Tbsp. whole cloves
- 1 Tbsp. grated fresh gingerroot
- 4 cups white vinegar
- 6 cups granulated sugar
- 16 cups (about 24 medium peaches) halved, pitted, and peeled peaches, treated to prevent browning.

#### Day 1

Tie cinnamon stick pieces, cloves, and gingerroot in a square of cheesecloth, creating a spice bag.

In a large stainless-steel saucepan, combine sugar, vinegar, and the spice bag. Bring to a boil over medium-high heat, stirring to dissolve sugar.. Reduce heat and boil gently for 5 minutes, until spices have infused the liquid. Add peaches and boil gently until just tender, about 7 minutes. Remove from heat, cover, and refrigerate overnight.

#### Day 2

Bring peaches and pickling liquid to a boil. Discard spice bag.

Pack hot peaches, cavity-side down, into hot jars to within a generous ½ inch of the top of the jar. Ladle hot pickling liquid into the jar to cover peaches, leaving 1/2 inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding more hot pickling liquid, Wipe jar rim. Center lid on jar. Screw band down until resistance is met, then increase to finger-tip tight.

Process pint jars in a boiling water bath or atmospheric steam canner for:  
0-1000ft. = 20 minutes, 1001-3000ft. = 25 minutes, 3001-6000 ft. = 30 minutes, above 6000 ft. = 35 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Source: *Ball Complete Book of Home Preserving, 2020.*