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Drunken Peaches

Are you getting tired of canning quart and after quart after quart of plain ol' peaches? Try adding some spirits into the mix. The recipe below calls for Bourbon, but other liquor can be used, too. Brandy (flavored or not), Amaretto, Creme de Menthe, Spiced Rum, Cointreau, and many others. Make sure the liquor you use does not contain any cream or dairy products of any kind. Also, use good quality spirits. Cheap booze will make your product yucky. Believe me, I know!!! if you do not wish to buy big expensive bottles of liqueur, then consider buying a few of the little one ounce bottles.



Makes about 6 pint jars

- 1 lemon
- 5 pounds fresh freestone peaches
- 3 cups water
- 2 ½ cups sugar
- 3 vanilla beans. halved crosswise
- 6 thick Naval orange slices

- ¾ cup bourbon or other flavored spirit

Fill a large non-reactive pot with water and bring it to a boil. Fill a large bowl two-thirds full of ice water. Cut lemon in half, and squeeze juice into ice water. Working in batches, place peaches in a wire basket, lower into boiling water, and blanch for 60 seconds. Place immediately in lemon juice mixture. When cool enough to handle, peel peaches, cut in half, and remove the pits. Cut each half into 4 wedges, return to lemon juice mixture.

Stir together 3 cups water and sugar in a large non-reactive saucepan. Split vanilla bean halves lengthwise, scrape out seeds. Add vanilla bean and seeds to the sugar mixture, cook over medium-high heat, stirring until sugar dissolves. Bring to and maintain a low simmer.

Place 1 orange slice and 1 vanilla bean half into a hot jar. Drain and tightly pack peaches into a jar. Ladle hot syrup into jar, leaving 1 ½ inch headspace. Add 2 Tbsp. bourbon to jar. Add more hot syrup to jar, leaving ½ inch headspace. Remove air bubbles. Wipe jar rim clean. Center lid on jar. Apply band and tighten to finger-tip tight (or follow manufacturer's directions). Repeat until all jars are filled.

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: adapted from Ballmasonjars.com