

PICKLED PEACHES

Pickling is a technique used to preserve all kinds of foods. The acid from the vinegar allows the peaches to keep for an extended time in the fridge while the texture of the fruit remains fresh.

by Corporate Chef Kurt Kwaitkowski

Featured Food: Peaches

Yield: Makes 1 ½ to 2 quarts

Ingredients

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| 3 ½ to 4 pounds ripe fresh peaches | ½ c. white vinegar |
| 1 ½ T. whole cloves | ½ c. apple cider vinegar |
| 1 ½ t. allspice | ½ c. brown sugar |
| 2 cinnamon sticks | 1½ c. water |
| 2 t. kosher salt | 1 t. vanilla extract |

Preparation

Blanching peaches loosens their skin making them easy to peel. Bring a stockpot of water to a boil. While the water is coming to a boil, use a paring knife to score the bottom of each peach with an X. Next, prepare a large bowl with ice water. Carefully place the peaches in the boiling water for about a minute. Move the peaches to the ice bath; shocking them in ice water stops the cooking. Slip off the loosened peach skins. Cut in half and remove the pit. Slice into ¾" wedges. Place peach slices in quart canning jars or other tall slender container with tight fitting lid.

Stir water, vinegars, and brown sugar together in a heavy-bottomed saucepan over low heat. Add the cloves, allspice, cinnamon sticks, and vanilla. Bring just barely to a simmer to dissolve the sugar then remove from the heat.

Pour liquid over the peaches and let sit at room temperature for 20 minutes. Refrigerate for 24 to 48 hours before using. Keeps refrigerated for 4 to 6 weeks.