



Nana39s Southern Pickled Peaches

Savannah · 29/09/2024



Prep Time

12 hrs

Difficult

Medium

Servings

13 hrs 15 mins

Description

These sweet and tangy pickled peaches flavored with cinnamon are an old Southern favorite Great for picnics with cucumber sandwiches or at Sunday supper

Ingredients

- - 4 cups white sugar - 1 cup white vinegar - 1 cup water - 2 tablespoons whole cloves - 4 pounds fresh clingstone peaches
- blanched and peeled - 5 (3-inch long) cinnamon sticks

Instructions

1. Inspect five quart-sized jars for cracks and rings for rust
2. discarding any defective ones. Immerse in simmering water until peaches are ready. Wash new
3. unused lids and rings in warm soapy water. At the same time
4. bring sugar
5. vinegar
6. and water to a boil in a large pot. Boil until syrupy
7. about 5 minutes. Press one to two cloves into each peach. Place peaches into boiling syrup and boil until tender
8. about 20 minutes. Spoon peaches into hot
9. sterilized jars
10. and top with liquid
11. filling to within 1/2 inch of the rim. Insert one cinnamon stick into each jar. Wipe the rims with a clean dry cloth
12. then seal with lids and rings. Place a rack into the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars 2 inches apart into the boiling water using a holder. Pour in more boiling water to cover jars by at least 1 inch. Bring to a rolling boil
13. cover
14. and process for 10 minutes to seal
15. or consult times recommended by your local extension. Remove the jars from the stockpot and let rest
16. several inches apart
17. for 12 to 24 hours. Press the center of each lid with a finger to ensure the lid does not move up or down. Remove the rings for storage and store in a cool
18. dark area. Ambria_red From the Editor Nutrition data for this recipe includes the full amount of pickling liquid. The actual amount consumed will vary.