

PICKLED PEACHES

From Pastry Chef Julia Hubbard



Finding balance in the culinary world is always important. This recipe for pickled peaches combines a favorite summer fruit with classic pickling spices resulting in a sweet and tangy treat that can find its place in a salad, appetizer, or dessert. I chose to serve it with pound cake, toasted almond mousse, and a bourbon espresso chaser!

INGREDIENTS

8 firm peaches
1 1/2 cup white vinegar
1 1/2 apple cider vinegar
1 cup sugar
1/4 cup salt
3 cinnamon sticks
3 star anise pods
1 tbsp yellow mustard seed
1 tsp black peppercorns
1 dried bay leaf

Yield: 2 quarts

PREPARATION

Gather all ingredients and equipment. You will need a large sauce pot of boiling water, a medium sauce pot, 2 quart-sized mason jars with lids, long plastic tongs or jar-grabbers, a wide-mouthed canning funnel, a vegetable peeler, and plenty of clean kitchen towels.

Clean and sanitize the mason jars and lids by boiling them in water in the sauce pot for 15 minutes. Carefully remove the jars and lids drain any excess water. Place on a clean kitchen towel with the opening facing up. Be extremely careful not to touch the inside of the jars.

Prepare the peaches by peeling the skin, slicing in half, and removing the pit. Evenly divide the peach halves between the mason jars.

Combine the vinegars, sugar, and spices in the sauce pot and bring just to a boil, making sure the sugar is dissolved. Allow to cool slightly and pour the liquid over the peaches. Do not fill past the top curve of the jar. While not touching the inside of the lid, cover and seal each mason jar and return to the boiling water for 10 minutes.

Carefully remove the filled jars and place lid side down on a clean kitchen towel. Allow to cool completely. Store the jars in a cool, dark place. The pickled peaches will keep indefinitely when unopened. Store any open jars in the refrigerator for 7-10 days.