

Pickled Peaches (Grandma Fix)

7 - 2 inch pieces stick cinnamon

2 tablespoons whole cloves

1 quarts vinegar

16 pounds small or medium size peaches

6 cups honey

7 pieces cinnamon

14 - 21 whole cloves

Place spices in a spice bag. Combine vinegar and spices in a large kettle. Bring to a boil, cover and simmer 30 minutes

Wash peaches and remove skins by dipping in boiling water for 1 minute and then quickly put into cold water. Place in cold water wick contains 2 tablespoons salt and 2 tablespoons vinegar per gallon to prevent darkening of fruit. Drain just before using.

Add honey to the syrup and bring to a boil. Add peaches, enough for 2 - 3 quarts at a time, and simmer 5 minutes. Pack peaches into clean, hot jars. Continue heating peaches in syrup and packing in hot jars. Add 1 piece cinnamon and 2 - 3 cloves to each jar. Cover peaches with boiling syrup, leaving 1/4" empty at top of jar. Seal and process in a boiling water bath for 10 minutes.