
Centennial Pickled Peaches

Home Cookin - Junior League of Wichita Falls, TX - 1976

5 to 10 whole cloves
6 to 12 sticks cinnamon
2 tablespoons whole allspice
1 quart water
1 pint vinegar
2 quarts sugar
peaches

Place the cloves, allspice and cinnamon in a cloth bag.

In a large pot, place the water, vinegar and sugar. Add the cloth spice bag. Boil.

Peel the peaches and add to the liquid. Cook until tender.

Place in pint jars and pour hot syrup over the top.

Seal the jars.

Yield: 12 pints

Condiments, Sauces

Per Serving (excluding unknown items): 6472 Calories; 8g Fat (1.0% calories from fat); 4g Protein; 1679g Carbohydrate; 33g Dietary Fiber; 0mg Cholesterol; 140mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1 1/2 Fat; 109 Other Carbohydrates.