

# SUMMER HOUSE

SANTA MONICA®

## PICKLED PEACHES

From Chef Ben Goodnick

Serving Size: 4 pints

### INGREDIENTS

- 2 cups water
- 3 lbs. peaches
- 2 cups cider vinegar
- 3 cups granulated sugar
- 1 ½ tsp. whole cloves
- 1 ½ teaspoons pickling spice (*see notes below*)
- 1 cinnamon stick

### METHOD

1. Cut around the pit to half each of the peaches. Remove the pit with a spoon and cut into quarters.
2. Mix the water, cider vinegar, sugar, cloves and pickling spice in a large pot over high heat. Bring brine to a boil, reduce heat and simmer for 5 minutes, stirring occasionally to make sure the sugar is fully dissolved. Remove from heat and completely chill the brine in the refrigerator.
3. Place the cut peaches in 8 half-pint Mason jars and pour brine over to fill.
4. Put on lids and refrigerate. They will be ready to enjoy in 5 days and will last in the fridge for up to 3 months.

### NOTES

1. This brine also works very well with watermelon rind. Eat the tasty red part fresh, peel the hard green skin off of the hard white inner rind and pickle the rind to get something very similar to a classic bread and butter pickle.
2. Pickling spice is a blend of whole or cracked spices available in the spice aisle at your local grocery store. It usually contains mustard seed, peppercorns, hot pepper flakes, bay leaf, cinnamon, clove and all-spice.

