



Mary Howard's Pickled Peaches



Yield: 1-1/2 gallons

Albert and Elbert Howard have eight siblings, and two of them, Mary and Laverne, do a tremendous amount of canning. They put up jams, jellies, and relishes, but they also make soap, brooms, garlic braids, and my personal heaven-sent favorite, fried peach and cherry pies. If you're lucky enough to be driving through [Monticello](#), Georgia, on a Saturday morning in the warmer weather, check out the Howard Sisters' table at the Farmer's Market, smack dab in the middle of the town square.

Fair warning, though; the fried pies always sell out early. – *Lise Funderburg*

Mary's hint: We usually put sugar into it until it tastes sweet to us.

1. Mix the following ingredients in a large pot:

- 6 c. apple cider vinegar
- 3 c. water
- 7 c. white sugar
- 2 Tbsp. pickling spices
- 1 tsp. whole cloves



2. Steam liquid about 30 minutes. You want the seasoning to go through the vinegar. No lid. Medium heat.



3. While liquid is steaming, peel about **50 small yellow peaches** (not too mushy) and add to the pot. Heat peaches through and through, about 10 minutes.

4. Put your peaches up in jars using the [hot pack](#) method, and you're done!

Mary's hint: "Put hot peaches into the jar, then pour the liquid in. Wipe the ring of the jar. And clean it good, so the lid will seal good. In about 15 minutes you'll hear a popping sound."

To read more about pickled peaches, snap up a copy of
Pig Candy: Taking My Father South, Taking My Father Home (Free Press)
by Lise Funderburg