

HONEY-PICKLED PEACHES

Total time:
15 minutes

Servings:
3-4

Ingredients

- 4 large peaches, halved and pitted
- 1cup apple juice
- 1cup apple cider vinegar
- $\frac{2}{3}$ cup honey
- 1 1/2Tbsp minced peeled ginger
- 1/2tsp ground cinnamon
- 1 vanilla bean (or 1 tsp vanilla extract)



Instructions:

1. Cut the peaches into varying sizes.
2. For the pickling liquid, combine apple juice, vinegar, honey, ginger, and cinnamon in a medium aluminum pot and bring to a boil.
3. Once boiling, lower heat and simmer for 5 minutes. Add peach slices and cook until tender, 3 to 5 minutes more.
4. Remove from heat and use a slotted spoon to transfer peaches to a 1-quart mason jar.
5. Scrape the seeds from the vanilla bean and add (or add vanilla extract) into the pickling liquid and stir to combine. Pour liquid over the peaches.
6. Cool to room temperature, secure the lid, and store in the fridge for up to 2 weeks.