



Recipe #700 Spiced Peaches, Serving Size and Ingredients: 6 oz.

25 Servings	50 Servings	100 Servings	Ingredients
12 lbs.	24 lbs.	48 lbs.	Peaches
1 ½ cup	4 cups + 2 Tbsp.	8 ½ cups	Sugar
8 cups	16-2/3 cups	37 cups	Water
3 cups	8 ½ cups	17 cups	Honey
2 tsp.	2 Tbsp.	4	Whole Allspice
1 tsp.	2 tsp.	1 Tbsp.	Whole Cloves
4 sticks	8 sticks	16 Sticks	Cinnamon

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Recipe #700 Spiced Peaches, Instructions:

- 1. Wash, peel and pit peaches. Leave peaches in halves or cut into slices, if desired. Treat fruit to prevent browning.***
- 2. Combine sugar, water and honey. Cook until sugar dissolves. Add peaches in syrup one layer at a time and cook for 3 minutes.***
- 3. Add 1/2 tsp. allspice, 1/4 tsp. cloves and 1 stick cinnamon.***
- 4. Combine all ingredients and chill before serving.***