

# Peach Honey Pistachio Conserve

Adapted from *Better Homes & Gardens Preserving*.

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Thanks to Roxanne O'Brien, a retired community college culinary instructor, for sharing the recipe, which she found in a recent special issue on preserving from *Better Homes & Gardens*.

I cut back on the pistachios (the original recipe calls for 1 cup), boosted the wine vinegar and added the brandy.

## Ingredients

- 1/2 cup shelled raw pistachios
- 5 cups peeled, pitted and chopped ripe peaches (about 5 medium peaches)
- 1 cup honey
- 1/2 cup water
- 1/3 cup Champagne vinegar or white wine vinegar
- 2 cups sugar
- 1 cup diced dried apricots (1/4-inch dice)
- Ground cardamom to taste
- Brandy to taste (optional)



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## Directions

Preheat the oven to 350°F. Toast the pistachios until lightly colored, about 8 minutes. (Watch carefully!) Let cool completely, then chop coarsely.

In a 6 to 8-quart heavy pot combine the peaches, honey, water and vinegar. Using a potato masher, slightly crush the peaches. Bring to a boil, then cover and reduce the heat to maintain a simmer. Cook 5 minutes, stirring occasionally.

Stir in the sugar and dried apricots. Return to a boil uncovered, stirring to dissolve the sugar. Simmer uncovered until the mixture has a jamlike texture, about 30 minutes, stirring occasionally. To taste for doneness, spoon a small amount onto a chilled saucer. (I put the saucer in the freezer for a few minutes to chill it.) When the conserve is as thick as you like, remove from the heat and stir in the toasted pistachios, cardamom and brandy, if using.

Refrigerate if you intend to use it within a couple of weeks. For longer keeping, ladle the hot conserve into hot, sterilized half-pint canning jars, leaving a 1/2-inch headspace. Process in a boiling-water canner for 15 minutes.

**Makes 6 half pints**