

Peach or Pear Pickles

1 gallon fruit
4 cups sugar
2 cups vinegar
2 sticks cinnamon
1/2 tablespoon whole cloves

Select fruit and wash. Prepare syrup - combine sugar, vinegar and spices. Bring to boil and let simmer while preparing fruit. Peel peaches or pears. Pears - halve and core. Drip fruit, a few pieces at a time into syrup. Cook till tender, but not broken or mush. Place in hot jars. Fill to 1/2 inch of top. Cover fruit with boiling syrup. Put lids on jars. Process in boiling water bath 10 to 15 minutes.