



A Club for Kids Who Love Books

Kissin' Kate Barlow's Spiced Peaches

In the book, the residents of Green Lake call Miss Katherine's spiced peaches "food for the angels." If you'd like to try a taste of heaven, here's a recipe to help you and an adult re-create Kate Barlow's prize-winning spiced peaches.

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Ingredients

1 can (29 ounces) peach halves, drained (save the syrup in a separate bowl)

$\frac{2}{3}$ cup apple cider vinegar

1 cup light brown sugar, packed

$\frac{1}{4}$ teaspoon salt

8 whole cloves

1 cinnamon stick

$\frac{1}{4}$ teaspoon ground nutmeg

Directions

In a saucepan, combine $\frac{2}{3}$ cup of the peach syrup with all the other ingredients except the peaches. Simmer uncovered for 10 minutes.

Pour over peaches. Cool, then cover and chill for at least 24 hours (or 110 years!).

Bring to room temperature and eat. Any leftover peaches will keep in the refrigerator for a week.

Serves 6.