

Spiced Peaches

Author: Nigella Lawson, Nigella Express



Carolyn T's
Main Cookbook

Servings: 8

Notes: The recipe originally was to be served hot with a Christmas ham dinner. But Nigella Lawson also suggested it could be chilled and served as a side dish to meat. I decided to serve it with a brunch egg dish.

Description: Nigella Lawson's recipe

1. Empty the cans of peaches into a saucepan with their syrup.
2. Add the vinegar, cinnamon, sliced ginger, chiles, salt, whole peppercorns, and cloves.
3. Bring the pan to a boil, and let it boil for a minute or so, then turn off the heat and leave in the pan to keep warm.
4. Serve the peaches with a hot ham, letting people take a peach half each and some of the spiced juice. Any leftovers can (and should) be stored in a jar and then eaten cold with cold ham.

- 28 ounces peach halves in syrup**
- 1 tablespoon rice wine vinegar, or white wine vinegar**
- 2 short cinnamon sticks**
- 1 1/2 inch piece ginger, peeled, thinly sliced**
- 1/2 teaspoon dried chili flakes, crushed**
- 1/2 teaspoon kosher salt**
- 1/4 teaspoon whole black peppercorn**
- 3 whole cloves**

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 91 Calories; 1g Fat (5.9% calories from fat); 1g Protein; 24g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 130mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Fruit; 0 Fat; 0 Other Carbohydrates.