

HOW TO MAKE PEACHES LAST

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When peaches are peaking, buy a bushel and freeze whatever you don't eat out of hand.

1. Cut an X into the bottom of each peach. Boil for 30 seconds (just to loosen the skin); cool in a bowl of ice water.
2. Using your fingers, peel off the skin.
3. Cut each peach in half; remove the pit. Cut into wedges.
4. Freeze the peaches on a parchment-lined baking sheet until solid. Transfer to a resealable bag. Freeze for up to three months.