

FOOD & WINE

INSPIRATION SERVED DAILY



© John Kernick

Ginger-Peach Conserve

CONTRIBUTED BY [RON MARKS](#)

ACTIVE:

TOTAL TIME: 30 MIN

SERVINGS: MAKES ABOUT 2 CUPS

FAST

MAKE-AHEAD

STAFF-FAVORITE

The warm heat of ginger perfectly complements sweet peaches in this thick fruit sauce that's delicious on yogurt, ice cream or even on a piece of toast.

 **More Terrific Jam Recipes**

1/2 teaspoon cornstarch

1/2 teaspoon water

**1/2 pound fresh peaches,
peeled and sliced (2 cups), or
frozen sliced peaches, thawed**

**3/4 cup plus 2 tablespoons
granulated sugar**

**1/4 cup plus 2 tablespoons dark
brown sugar**

Pinch of salt

1/4 cup fresh orange juice

**2 tablespoons finely grated
peeled fresh ginger**

3/4 teaspoon cinnamon

1. In a small bowl, dissolve the cornstarch in the water.

2. In a medium saucepan, combine the peaches with the granulated sugar, brown sugar, salt and orange juice and bring to a simmer over moderate heat, stirring until the sugar dissolves. Cook for 5 minutes, stirring occasionally. Add the ginger and cinnamon and simmer for 2 minutes longer. Add the dissolved cornstarch and simmer until the liquid is slightly thickened, about 30 seconds.

3. Using an immersion blender, gently pulse until a chunky sauce forms. Serve chilled.

Make Ahead

The conserve can be refrigerated for up to 5 days.