

## **Chef Doug Weinstein's Peach Pie Filling Recipe**

### **INGREDIENTS**

- 6 cups peeled, sliced peaches
- 1/2 cup granulated sugar
- 1/8 tsp salt
- 1/2 cup brown sugar
- 1/4 cup cornstarch
- 1/4 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 2 tsp lemon juice

### **INSTRUCTIONS**

1. Put the peeled, sliced peaches in a bowl. Add granulated sugar and salt. Stir until the slices are coated. Cover and set aside for 30-60 minutes.
2. Drain and reserve the sweetened peach juice from the peach slices. Transfer the sliced peaches to a separate bowl and set aside.
3. Stir together the brown sugar, cornstarch, ground cinnamon, and ground nutmeg in a large pot until combined.
4. Add the reserved peach juice and the lemon juice. Whisk until smooth.
5. Bring the sauce to a boil and then reduce heat. Simmer and stir until the sauce is slightly thickened about 2-3 minutes.
6. Add the peaches and stir to coat.
7. Continue cooking, stirring often, until the peaches are softened and the sauce is thickened about 4-6 minutes.
8. Remove from heat and allow the filling to cool.
9. Store in airtight containers or freezer bags in the fridge for 2-3 days or in the freezer for up to a year.

Source: <https://www.thegunnysack.com/peach-pie-filling/>

