

How to Ripen Peaches

Here's the secret to how to ripen peaches, for when you're craving some juicy fruit.

With a little patience, you can have the perfect peach. Here's a guide to ripe peaches no matter how unripe they are when you buy them.

Simple and Easy

If you purchased peaches that weren't quite ready to eat, but you aren't itching to eat them right this second, you can leave them on the counter at room temperature until they reach desired ripeness.

If you got home and realize your summer peaches are harder than you thought and are hoping to eat them within a couple days, pop them into a paper bag, close it and wait.

When I had a ½ bushel, I placed them on a towel(s) and covered them with towels to finish ripening.



The fruit emits ethylene gas and trapping that within the bag will help the fruit ripen. They should be good to go within a couple of days, depending on how hard they were to begin with.

To speed this up, toss in an apple (apples have more ethylene gas than peaches, so they will give the whole process a supercharge).

Slow Down Ripening

If you brought home more ripe peaches than you can eat within a couple of days or you have already gotten your peaches to just the right eating ripeness and don't want to go any further, pop them in the fridge.



This slows down the ripening process or will help already ripe peaches stay ready to eat a bit longer. Make sure to eat these guys within a couple days. The cold slows down ripening but doesn't stop it altogether. And lengthy stay in the fridge can dry them out.