

Peaches and Cream Ice Cream

Ingredients

- 2 cups heavy cream
- 4 large ripe peaches, small diced or pureed
- 15 oz sweetened condensed milk
- ½ cup sugar
- 1 tsp vanilla

Directions

Place the heavy cream in an electric mixer. Beat at medium speed for about 5 to 8 minutes until soft ribbons form.

In the meantime, combine the peaches, condensed milk, sugar and vanilla in a mixing bowl. Once the heavy cream is ready, pour the peach mixture into the whipped cream. Mix until well combined.

Pour into a freezer safe container. Freeze for four hours to overnight.

Peach Rosemary Galette

Ingredients

- 1 sheet puff pastry dough
- 1/4 cup granulated sugar
- ¼ cup brown sugar
- 1 sprig rosemary, leaves removed
- 2 ½ Tbsp corn starch
- 3 large ripe peaches, seeded and sliced ½ an inch thick
- 1 tsp vanilla extract
- 1 egg white
- Turbinado or cinnamon sugar

Directions

Preheat your oven to 350F. Line a large cookie sheet with parchment paper. Using a rolling pin and a handful of flour, roll the puff pastry dough out to about 12 inches and center on the baking sheet. (It's your preference, if you want to leave in a rectangular shape or trim corners to form into a circle. Whatever is easiest for you.) Set dough aside.

In a large mixing bowl, whisk together the sugars, rosemary, and cornstarch. Stir in the peaches and vanilla. Mix well. Starting 1 ½-inches away from the edge of the dough line the peaches, going all the way around repeating with a second and third arrangement of peaches until you reach the center. If you're using a rectangular shaped dough, you will simply line the peaches up and down in rows from one end to the other.

Gently fold in the outer edges of the dough over the first row of peaches, gently pinching the folds as they overlap. Brush the dough with egg white then dust with turbinado or cinnamon sugar. Bake for 20-25 minutes, or until pastry is lightly browned.

Peach Barbeque Sauce

Ingredients

- 1 medium yellow onion, roughly chopped
- 2 Tbsp vegetable oil
- 2 cloves garlic, chopped fine
- 4 ripe peaches, seeded and roughly chopped
- 2 cups ketchup
- ¼ cup honey
- ½ cup vinegar
- 1 Tbsp Dijon mustard
- 1 cup brown sugar, firmly packed
- ½ cup bourbon
- ¼ cup Worcestershire sauce
- Lemon juice

Directions

In a 2-quart sauce pot, sauté onions in the vegetable oil until translucent over medium high heat. Add the garlic and sauté for another 30 seconds.

Lower heat to medium. Add peaches, ketchup, honey, vinegar, Dijon mustard, brown sugar, bourbon, and Worcestershire sauce, cooking until peaches have softened. This will take about 20 minutes or so. Allow to cool for 10 minutes. Add the lemon juice.

Take a submersion blender and blend until smooth.