

A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Peach Sorbet

Hero ingredient: Peaches

Ingredients

- 1lb frozen peach slices
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup honey

Directions

Let the frozen peaches sit to thaw slightly for about 5 minutes. Place them in the food processor along with the water and honey. Blend until smooth. Eat immediately or place in an airtight container and freeze.

*You may omit the honey if the peaches are ripe and sweet enough on their own.



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Peach BBQ Sauce

Hero ingredient: Peaches

Ingredients

- 4 ripe peaches, seeded and roughly chopped
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2 cups ketchup

2 Tbs Dijon mustard

2 Tbs Worcestershire sauce

2 Tbs vegetable oil

2 cloves of garlic, roughly chopped

1 cup brown sugar

1 medium yellow onion, diced

1 small lemon, juiced

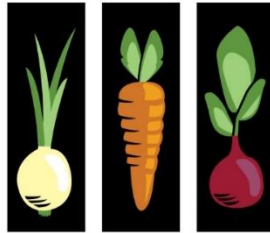
1/3 cup vinegar

½ cup bourbon (optional)

¼ cup honey

Directions

Heat the vegetable oil in a medium sized pot over high heat for about 30 seconds. Lower heat to medium high. Sauté the onion and garlic for 5 minutes. Add the peaches and cook for 2 minutes. Stir in the mustard, Worcestershire sauce, honey, ketchup, and bourbon, if using. Continue to cook for another 5 minutes. Stir in the remaining ingredients and remove the sauce from the heat.



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Easy Peach Jam

Hero ingredient: Lime

Ingredients

- 2 Tbs cornstarch
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- 1 lb ripe peaches, seeded and diced
 - ½ cup water
 - ¼ cup sugar
 - Half a lemon, juiced
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Directions

Whisk together the sugar and cornstarch. Set aside. Place the peaches in a 2-quart pot along with the water. Heat over medium heat for about 5 minutes to draw out the natural juices and pectin from the peaches. Turn the heat up to medium high. Stir in the sugar/cornstarch mixture. The mixture will become very thick as it starts to boil. When this happens, immediately remove from the heat and stir in the lemon juice. Allow to cool completely. Refrigerate in an airtight container overnight.