

# Peach BBQ Sauce

### Ingredients

- 4 ripe peaches, seeded and roughly chopped
- 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
- 1/2 cup bourbon (optional)
- 1/4 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 bring to a simmer, stirring occasionally. 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. Take a submersion blender and puree the sauce until it comes to a smooth consistency. Allow the sauce to cool slightly or cool completely and refrigerate in an airtight container until ready to use.



# Easy Peach Jam

#### Ingredients

- 1 lb. ripe peaches, seeded and diced
- 1 Tbs corn starch
- 3/4 cup water
- 1/4 cup sugar
- Half a small lemon, juiced

### Directions

Whisk together the sugar and cornstarch. (If the peaches are in season, you will not need the corn starch.) Set aside. Place the peaches in a 2-quart pot along with the water. Heat over medium heat for about 10 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 thicken 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.



# **Peach Ice Cream**

### Ingredients

- 1lb peaches, seeded and quartered
- 2 cups heavy cream
- 14 ounce sweetened condensed milk

## Directions

Place the peaches in a food processor. Pulse until slightly chunky or pureed. Set aside. Whip the heavy cream on high setting until soft ribbons begin to form. Change the setting to medium. Pour in the condensed milk. Stir in the peaches. Transfer the ice cream to a freezer safe container and freeze overnight.