

Caramelized Colorado Peach Sauce

The sauce is incredibly delicious, easy to make, and will last in your fridge in a jar for weeks. The hot caramel instantly cooks the peaches and gives it a heavenly flavor. Pour it over pound cake, French toast, ice cream, or even grilled chicken. Make sure you also decorate the plate with fresh peach slices.

Ingredients:

5 lbs. ripe Colorado peaches
½ cup sugar
½ cup water

Method:

1. Boil a large amount of water. Make an “X” with a paring knife on the bottom of each peach.
2. Submerge peaches in the boiling water for 8 – 10 seconds, or until the skins loosen. Place in a bowl of ice water for a minute or so. Peel, seed and cut peaches into quarters.
3. Place the raw peach quarters into a blender.
4. In a small heavy (totally clean) saucepan, heat water and sugar until it combines and goes through various stages until it turns into a caramel.
5. **Carefully and slowly** pour the caramel into the peaches as the blender motor is running.
6. Cool and store in a glass jar. Best if served room temperature or slightly warmed.