

BOURBON POACHED PEACHES

From Hope Williams (via Martha Stewart, of course)

4 pounds (preferably) organic peaches

2.5 cups of organic sugar

2 vanilla beans, split and scraped, pods reserved

1 cup quality Bourbon

1. Bring a large pot of water to a boil. Meanwhile, prepare an ice-water bath. Cut a small X into the bottom of each peach. Boil peaches for 1 minute.
2. Transfer peaches to ice-water bath. Let cool for 3-5 minutes. Peel and pit peaches and cut into 3/4 inch-thick wedges
3. Bring 4 cups water, the sugar and the vanilla seeds and pods to a boil in a large saucepan, stirring until sugar dissolves. Add peach wedges and bourbon. Simmer until peaches are tender but still hold shape, 5-7 minutes.
4. Transfer peaches to a large bowl, using a slotted spoon. Cook syrup over medium heat until reduced by half, about 15 minutes. Pour syrup over the peaches. Let cool completely.
5. Divide peaches amongst five 12-oz sterilized jars using a slotted spoon. Pour reduced syrup over the tops into the jars. Add vanilla bean pods to jars.
6. Seal jars and refrigerate until ready to use.

NOTE: Peaches can be refrigerated for up to 1 month.

EXCELLENT over vanilla ice cream, sweetened sour cream, waffles or pancakes and a lovely dessert all by their delicious self!

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