

Featuring Tennessee Gourmet® Products

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Peach Foster

¼ cup butter (one stick)	4 peaches, peeled and sliced
½ cup brown sugar	¼ cup fruit based rum (like Meyers)
2 Tbsp. Tennessee Gourmet® Scotch Bonnet Pepper Jelly (your choice of flavor)	Ice cream and/or pound cake

Note: *The term flambé [flahm-BAY] is a French word meaning "flaming" or "flamed." Flambé means to ignite foods that have liquor or liqueur added. This is done for a dramatic effect and to develop a rich flavor of the liqueur in the foods without adding the alcohol.*

Please remember to use extreme caution; you will be dealing with a liquid that is on fire. Keep a large metal lid on hand, to cover the dish in case your flambé gets out of hand.

Once you add the liquor to the pan, do not delay lighting. Ignite with a long match (such as fireplace matches or a long barbecue lighter). Always ignite the fumes at the edge of the pan and not the liquid itself. Never lean over the dish or pan as you light the fumes.

Melt butter in a large skillet. Add brown sugar, pepper jelly and stir together. Add peaches and cook over medium-high heat until caramelized. Add rum and light as directed above. As soon as the flame dies down, serve over vanilla ice cream and/or a slice of pound cake.