

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.