



## LUCKY 32

### Rum Braised Peaches

1	stick	butter
¾	cup	brown sugar
1	pound	peaches (peel, pitted and sliced)
½	cup	dark rum
1	teaspoon	vanilla extract
1	tablespoon	lemon juice

Heat butter in sauce pot until melted.

Add brown sugar and cook on high, stirring constantly until frothy.

Add peaches, rum and vanilla.

Reduce heat to medium and cook until liquid is reduced by 1/3.

Remove from heat and add lemon juice.

Makes – 3 cups

*Disclaimer: All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.*

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