

Featured in: Prairie Fare
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Peach Rum-Pecan Sauce

Ingredients:

- 1 tablespoon fresh lemon juice
- 3 large firm ripe peaches
- 6 tablespoons butter
- ½ cup firmly packed light brown sugar
- 3 tablespoons whipping cream
- ½ cup toasted pecan pieces
- ½ teaspoon rum-flavored extract (or more to taste)
- vanilla ice cream or frozen yogurt

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Directions:

- Place lemon juice in medium bowl. Peel, pit peaches and thinly slice peaches into bowl; toss to coat with lemon juice and set aside. Melt butter in heavy saucepan over medium heat, add brown sugar and stir until mixture thickens and bubbles. Add cream 1 tablespoon at a time, stir until sugar dissolves and sauce is thick and smooth, about 3 to 5 minutes. Blend in peaches, pecans and extract. Stirring constantly, cook sauce until heated through. Taste sauce and adjust flavor with additional extract, if desired. Divided ice cream among six bowls and spoon equal amounts of sauce over each serving.

Makes 6 servings. Per serving: 270 calories, 20 grams (g) of fat

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SERVICE