

Palisade Peaches with Balsamic Syrup

Chef Jim Dotsch and Ron Pearman

State Fair-Colorado Proud/Colorado Cattle Women Mystery Match-Up 4th Place Team

Ingredients:

4 Ela Family Farms peaches, peeled and cut into 1/8ths
2 tbsp. Sinton Dairy butter
4 oz. Balsamic vinegar
1 tbsp. Regina Cucina Spicy Italian Garlic Mix
1 cup Sinton Dairy heavy cream
2 tbsp. powdered sugar
¼ tsp. vanilla extract
1 oz. Coastalfields alfalfa flowers
Coastalfields Basil

Instructions:

Peel and pit peaches and set aside. Reduce balsamic vinegar in sauce pan to 2 oz., set aside. Whip heavy cream in a bowl until it has soft peaks, then add powdered sugar and vanilla and place in refrigerator. Melt butter in sauce pan over medium heat and sauté peaches for 2 minutes. Add basil and toss. Place warm peaches on a plate, drizzle balsamic syrup over the top and add whipped cream and garnish with alfalfa flowers.