

# *Briarhurst Manor Estate*

## COLORADO PEACH AND GREEN CHILI MARMALADE

### Ingredients:

4 Colorado peaches  
1 T. olive oil  
1 T. minced shallot  
2 T. minced Colorado green chilies  
¼ C. sugar  
3 T. butter  
Juice and rind from 1 lime  
2 T. honey

Peel, pit, and dice the peaches. Sauté the green chilies and shallots in olive oil until soft. Add diced peaches, sugar, butter, lime juice and zest. Cook on low heat, stirring occasionally, for 12-15 min. Take the marmalade off the heat; stir in the honey, and season to taste.

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