

**Peaches Diablo**  
*Chef Justin Barbour*

Serves 4

2 Peaches, Halved and sliced  
2 Tablespoons Butter  
2 Tablespoons Brown Sugar  
Half of a Large Orange, Juice  
1 teaspoon cayenne pepper  
1 to 2 ounces tequila  
Pinch of salt  
1 tablespoon cornstarch  
1 tablespoon cold water  
Ice Cream

Melt butter in a medium size sauté pan on medium high. When melted, add brown sugar. Cook for around a minute or until sugar is mostly dissolved.

Add sliced peaches, cayenne pepper and pinch of salt and cook for another minute stirring occasionally.

If using a gas burner, remove pan from flame, add tequila, return to flame and swirl until it ignites. You may need to use a lighter, but be careful. If using an electric top, leave on stove and add tequila and use a lighter to ignite. When flame dies down add the juice of the orange.

In a separate bowl mix together cornstarch and water until cornstarch is dissolved. Add mixture to the pan and cook for another 30 seconds.

For a tableside presentation follow preceding recipe, however, right before served, warm tequila and stir into peach sauce. Using a lighter, ignite at the table.

Serve over ice cream.