



Recipes



Spicy Peach & Ginger Grilling Sauce

The luscious blend of peaches, red peppers and ginger seasoned with brown sugar and spices creates a deliciously sweet and spicy barbeque sauce that can be used over a variety of meats and seafood. We developed this recipe in the field, under real camping conditions, and something about grilling out in the woods made us fall in love with this sauce.



8 servings

Ingredients

- 1 cup red bell peppers, chopped
- ½ cup green onions, chopped
- 1 teaspoon crushed red pepper
- 2 garlic cloves, minced
- 1 tablespoon butter
- 2 lbs fresh peaches, peeled and chopped
- ½ cup light brown sugar, packed
- ¾ cup peach preserves
- ¼ cup rice vinegar
- 1 tablespoon lemon juice
- 1 tablespoon soy sauce
- 2 tablespoons fresh ginger, grated
- ½ teaspoon cumin
- ½ teaspoon cayenne pepper
- ½ teaspoon paprika
- ½ teaspoon onion powder

Equipment

- Food processor or blender
- Large skillet
- Large saucepan

Preparation

Heat a large skillet over medium high heat and add the butter until just melted. Cook the red pepper, onions, crushed red pepper and garlic in the butter until just tender. Remove from the heat and set aside.

Wash the fresh peaches. Peel and pit the peaches and chop into small pieces. Place peaches in a food processor or blender and process until the peaches are very finely chopped. Transfer the chopped peaches to a large saucepan.

[Chef's Note: To easily peel peaches, cut a small "X" in the bottom (blossom) end of the peach. Place in boiling water for about 30 to 60 seconds until the skin starts to wrinkle. Immediately remove peaches from boiling water and place in a

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bowl filled with ice water to cool. The peels will come off easily.]

Place the red pepper mixture in the food processor and process until finely chopped. Add to the peach mixture. Mix in the remaining 10 ingredients (brown sugar through onion powder) and mix thoroughly. Bring to a boil and reduce heat to a simmer. Simmer uncovered on low heat for about 10 minutes, stirring occasionally until the sauce thickens a bit.

Remove from the heat and cool. Place in a covered container and refrigerate for up to one week or store in the freezer for up to 2 months.

Service

Brush peach sauce over your favorite meats during the last 15 minutes of grilling. Be careful not to use too much, or to put it on too early, as the sugars may burn. Pour additional sauce on top after grilling for even more flavor.



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Recipe and photo by Lia Soscia

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