

CHEF AT THE MARKET

Chef: Cal DeMercurio, Rivers Restaurant

202 Hemsted Drive, Redding, CA ~ (530)223-5606

Peach BBQ Sauce

- 1 pound fresh peaches
- $\frac{3}{4}$ cup chopped sweet onion (Vidalia onion used for *Chef at the Market*)
- 1 $\frac{1}{2}$ Tbsp minced fresh jalapeno with seeds
- 1 Tbsp canola oil
- $\frac{1}{4}$ cup cider vinegar
- $\frac{1}{4}$ cup bourbon
- 2 $\frac{1}{2}$ Tbsp mild honey
- 2 Tbsp Dijon mustard
- $\frac{3}{4}$ tsp light brown sugar
- $\frac{1}{4}$ tsp chili powder
- $\frac{1}{8}$ tsp dry mustard
- $\frac{1}{4}$ tsp kosher salt

Cut an "X" in bottom of each peach, then blanch peaches in a medium saucepan of boiling water for 10 seconds. Transfer with a slotted spoon to a bowl of cold water with ice to cool. Peel peaches and coarsely chop.

Cook onion, jalapeno, and a pinch of kosher salt in oil in a heavy medium saucepan over medium heat, stirring occasionally until softened, 8 to 10 minutes. Add peaches and remaining ingredients and simmer, uncovered, stirring occasionally, until peaches are very tender, about 30 minutes.

Puree in a blender, or use an immersion blender (use caution when blending hot liquids). Cool uncovered.

Makes about 2 cups.

Sauce can be made up to 3 days ahead, then cooled and stored in refrigerator until needed. For *Chef at the Market*, Chef Cal used Peach BBQ Sauce to create a Peach and Goat Cheese Pizza.



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