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Basil-Cinnamon Peaches

Prep Time: 15 mins

Cook Time: 37 mins

Rest Time: 4 h 40 mins

Total Time: 5 h 32 mins

Ingredients

- ❖ 1 1/2 cup(s) water
- ❖ 1/2 cup(s) sugar, granulated
- ❖ 3 piece(s) lemon peel, 1-by-2-inch strips
- ❖ 2 tablespoon lemon juice
- ❖ 1 piece(s) cinnamon sticks, 3-inches long
- ❖ 3 medium peach(es), ripe, but firm, halved lengthwise and pitted
- ❖ 1/2 cup(s) basil, fresh, roughly chopped

Preparation

1. Combine water, sugar, lemon zest, lemon juice and cinnamon stick in a large non-reactive saucepan; bring to a simmer over medium-high heat, stirring often, until the sugar dissolves.
2. Add peach halves. Return to a brisk simmer, cover the pan and simmer, turning the peaches occasionally, until they are tender when pierced with a skewer or paring knife and the skins are loosened, 20 to 25 minutes (depending on the ripeness of the peaches). Transfer the peaches to a plate with a slotted spoon.
3. Return the liquid to a boil and cook until reduced to about 3/4 cup, 10 to 12 minutes. Remove from the heat, stir in basil and let cool to room temperature, about 40 minutes.
4. Slip off and discard the peach skins. Place the peaches in a storage container and strain the cooled syrup over them. Cover and chill for at least 4 hours.

