

# Peach-Thyme Compote

Use the compote in sweet or savory applications. Grilled cheese sandwiches, as a glaze for organic chicken, with crepes, on a biscuit, or as an ice cream topper, this compote will complement your meals for the rest of the summer!



## INGREDIENTS

- 2 lbs ripe, firm peaches
- 1/4 cup organic sugar
- 1/4 cup water
- 2 tbsp fresh lemon juice
- 1 thyme sprig

## INSTRUCTIONS

1. Bring a medium pot of water to a simmer.
2. Drop in peaches for 15-30 seconds then remove from simmering water and place in cold water.
3. Remove skins once cool enough to handle.
4. Chop peaches, remove stones, and place in a medium saucepan. Add remaining ingredients and bring to a hard boil.
5. Cook for 5-8 minutes or until peaches are cooked.
6. Spread cooked peach mixture on a rimmed backing sheet for rapid cooling. Discard thyme sprig.
7. Store cooled peach compote in a sealable container in the refrigerator until ready to use.

