

## **Peach Barbecue Glaze**

Dixie Crystals Sugar

**Start to Finish Time: 40 minutes**

*This glaze is delicious on chicken and pork. The fresh ginger and touch of chilies give this glaze a little heat without being overpowering. For extra flavor, add chipotle power or jalapenos. The glaze may be frozen.*

**3 tablespoons olive oil**

**1 cup shallots, finely chopped**

**3 ripe peaches or 1 bag of frozen peaches**

**1 tablespoon fresh ginger, finely grated**

**1 can (10 oz) diced tomatoes with chilies**

**1/2 cup Imperial Sugar dark brown sugar**

**1/2 cup apple cider vinegar**

**2 tablespoons orange juice concentrate**

**salt and pepper (to taste)**

In a saucepan, heat the oil and add the shallots. Saute' until golden brown.

Add the peaches, tomatoes and ginger. Stir over the heat for 2 to 3 minutes.

Add the brown sugar, vinegar and orange juice concentrate. Add salt and pepper to taste. Cook over medium heat for 12 to 15 minutes until reduced.

Once reduced, remove from the heat. Transfer to a bowl and make into a puree' using a stick blender or transfer to a blender and process until smooth. Adjust with salt and pepper, if desired.

Yield: 4 to 5 cups

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Per Serving (excluding unknown items): 494 Calories; 41g Fat (70.2% calories from fat); 4g Protein; 35g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 21mg Sodium. Exchanges: 5 1/2 Vegetable; 1/2 Fruit; 8 Fat.