



Photo: Stephanie Gutierrez

MELOCOTONES AL VINO TINTO - PEACHES IN RED WINE

INGREDIENTS:

- 1 cinnamon stick broken into smaller pieces
- 1 whole star anise
- 1 tsp pink peppercorns
- 6 medium yellow peaches ripe, yet firm
- 500 ml. good red wine (*such as Garnacha from Cariñena*)
- 7 tsp cane sugar
- 1-2 sprigs of spearmint

DIRECTIONS:

In a small saucepan, steep cinnamon, anise and pink peppercorns in wine over low heat for 10 minutes. Add sugar and dissolve. Remove pot from heat and allow to cool to room temperature. In the meantime, peel the peaches. Our method of choice is to bring a large pot of water to a rolling boil, score the bottom of the peaches with a shallow “x” cut, grab large bowl of ice water, and gently place the peaches in the pot. Blanch the peaches for 40-60 seconds to loosen the skin and then transfer them into the ice water to cool. Using your fingers, pick and pull the peel off. Cut the peaches in half, remove the pit and chunk the peaches into bite size pieces. Place into a glass container that can be covered. Pour the spiced wine, including the spices, over the chunked peaches and mix a little. Allow to rest at least overnight. Serve in the containers of your choice and decorate with spearmint leaves. **Enjoy!**

Recipe courtesy of Stephanie Gutierrez of **La Cocinita & the Girl**