



**Webb Ranch farmers Market**  
2720 Alpine Road, Portola Valley, CA 94028  
Tel: (650) 854-3134 [www.webbranchinc.com](http://www.webbranchinc.com)

**Recipes**  
**Desserts/Pies**  
Grilled Peach Sundaes

## **Grilled Peach Sundaes with Salted Bourbon-Caramel Sauce**

**Chef:** John Currence

**Select Items:** Webb Ranch organic peaches

Peaches taste wonderfully off the grill, and their juicy sweetness works perfectly with a bit of smoke. Surprise your family with an unexpected, and delicious grilled peach dessert!

### **Ingredients**

For the peaches

4 ripe peaches

3 tablespoons peanut oil

Sea salt

*For the pecans:*

1 cup whole pecan halves

1 1/2 tablespoons melted butter

3/4 teaspoon salt

1/4 teaspoon cayenne

1 1/2 tablespoons sugar

*For the caramel:*

1 cup sugar

1/4 cup water

2 tablespoons light corn syrup

3/4 cup heavy cream

4 tablespoons butter

1 teaspoon sea salt

1/4 cup bourbon

*For the whipped cream:*

1 cup best-quality heavy cream

3 tablespoons powdered sugar

1 teaspoon vanilla

1/4 cup buttermilk

### **Preparation**

1. Prepare the peaches: Heat a charcoal grill while you bring a saucepan of water to simmer. Score the bottom of each peach with an X, then blanch for about 45 seconds, until skin near the X looks loose. Remove peaches with a slotted spoon and cool in a bowl of ice water. Peel the peaches. Then, with a paring knife, start at the stem of the peach and make a single cut around to the tip. Rotate hands in opposite directions, twist and free flesh from pit.

2. Lay the peach halves cut side up and brush lightly with peanut oil; sprinkle with salt. Place the peaches cut side down on grill (you can also use a stovetop grill pan set over medium heat) and cook until there are grill marks, about 2 minutes. Brush with oil and sprinkle with salt. Flip and grill the other side.



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3. Make the pecans: Toss the first four ingredients in a bowl; spread on a nonstick cookie sheet and bake at 350 degrees for 12-15 minutes, or until nicely toasted. Remove and toss with the sugar.
4. Make the caramel: Combine the sugar, water and corn syrup in a saucepan and bring to a low boil. Gently swirl the mixture in a circular motion (do not stir) and allow it to boil down until it is a deep amber caramel, at least 10 minutes. Carefully whisk in the cream, protecting your hand from the steam. Immediately whisk in the butter and continue to stir over low heat until mixture is smooth. Stir in salt and bourbon and whisk again. Remove from heat and allow to cool before using.
5. Make the whipped cream: Whip the cream until soft peaks form. Stir in powdered sugar and vanilla and whip to stiff peaks. Drizzle in the buttermilk and whip until incorporated. Refrigerate until ready to use.
6. To assemble: Place 2 peach halves in a bowl; scoop ice cream into each pit and add a dollop of whipped cream. Sprinkle with pecans and drizzle salted bourbon-caramel sauce over the whole shebang.

*Serves 4*