



Chantal's Enamel-on-Steel 3 Qt. Saute & Serve



Peaches Flambe

1/2 cup butter
8 fresh peaches, halved
2 Tablespoons grated orange peel
1 1/2 teaspoon lemon juice
3 1/2 Tablespoons light brown sugar
2 oz Amaretto
1 oz Grand Marnier
Large kitchen matches

In Chantal's Saute & Serve pan over medium heat, melt butter, add peaches and saute until lacy brown. Add lemon juice, orange peel and sugar. Simmer for 2 to 3 minutes until sugar is melted.

Meanwhile heat liquors in Chantal saucepan and remove from heat (be sure not to boil liquors). Ignite liquors by using long kitchen matches and pour over peaches. Serve hot with ice cream or custard.

Peaches may be substituted with pears, mangos, or pineapples.

Always use caution when flambeing a dish with liquor. Never lean over dish while igniting and always remove it from the heat first.