

Marcy's Sautéed Peaches

(Slow Food Nation's Come to the Table, edited by Katrina Heron, 2008)

2 tablespoon butter

3 large, ripe yellow flesh peaches, sliced

½ tablespoon lemon juice

1 tablespoon brown sugar

¼ teaspoon ground cinnamon

1 tablespoon brandy or other favorite liqueur (optional)

In a skillet, melt butter then add the sliced peaches. Sauté the peaches over medium heat until they're heated through but not overcooked. Natural juices will form in the cooking process. Add lemon juice, brown sugar, cinnamon and brandy (if desired), lightly tossing until flavorings are well blended. Serve over your favorite crepes, pancakes, waffles or French toast. I like Spiced Rye/Buttermilk Waffles with Pecans) If you like, garnish with a dollop of whipped cream, mint leaves and/or lemon peel.

Serves 3-4.