

Recipe and Procedure for Peach Bourbon BBQ Sauce II  
Yield about 2 1/2 cups of sauce

Ingredient	Qty.
Butter, unsalted	3 T
Sweet onion, small dice	1/4 cup
Garlic, minced	2 cloves
Serrano pepper, thinly sliced	1/2 of one
Peach, peeled, pitted, chopped	1 medium
Cider Vinegar	3 T (1 1/2 oz)
Peach preserves, organic	3/4 cup
Stone Ground Mustard	1/2 cup
Dijon Mustard	1/4 cup
Peach Bourbon liqueur (such as Southern Comfort)	1 oz or to taste
Kosher salt and pepper	to taste

1. Melt the butter in a saucepan over medium heat. Add the chopped peaches, Serrano pepper, onion and garlic and cook until the vegetables are translucent, about 3 minutes.
2. Add the vinegar and boil until almost completely reduced, about 4 minutes.
3. Whisk in both mustards and the peach preserves. Simmer, whisking, until preserves melt, about 1 minute.
4. Remove the pan from the heat. Using an immersion blender, puree mixture until smooth, then stir in the bourbon and salt. Adjust seasonings to taste.
5. Place half of sauce in a serving dish, cover and keep warm. Use remaining sauce to baste selected protein while grilling.

Note: this sauce is excellent on ribs (beef or pork), pork chops or tenderloin, fish (such as salmon or halibut), shrimp and chicken.