**BLUEGRASS PEACHES WITH ICE CREAM**

MAKES: 6 SERVINGS

Peaches are the ultimate fruit of summer, and Kentucky grows some delicious varieties. These peaches are jazzed up with brown sugar, butter, and bourbon. Add some cinnamon and ice cream and knock yourself out with this sweet taste of the season.

**3 peaches, halved, pitted, and peeled**

**6 teaspoons brown sugar**

**3 tablespoons unsalted butter, cut into 6 pieces**

**6 tablespoons bourbon**

**6 pinches ground cinnamon**

**6 scoops vanilla ice cream**

**Fresh mint leaves, for garnish**

Preheat the oven to 350°F.

Place the peaches on a baking sheet, pitted-sides up. Fill each cavity with 1 teaspoon of the brown sugar, ½ tablespoon of the butter, 1 tablespoon of the bourbon, and a pinch of the cinnamon.

Bake the peaches until the butter is melted and the peaches are soft, 10 to 15 minutes. Place a baked peach on each of six plates. Add a scoop of the ice cream to each, garnish with the mint, and serve.

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