

Warm Peach and Blueberry Sauce

Makes 2½ C

- 30 g butter
- 3 medium peaches, peeled, pitted, and chopped
- 2 T packed brown sugar
- 150 g blueberries
- 1 tsp finely shredded lemon peel
- 1 T brandy or amaretto (optional)



1. In a medium skillet, heat **butter** over **medium heat** just until melted.
2. Add **peaches** and **brown sugar**. Cook **about 3 minutes** or until mixture begins to bubble, stirring occasionally.
3. Stir in **blueberries** and **lemon peel** and continue cooking **about 3 minutes** or until fruit is just heated through.
4. Stir in **brandy** or **liqueur**/