

Peaches in Wine (Melocotones en Vino)

1 bottle (750 ml) dry sherry or white wine

1/2 cup (125 ml) brandy (optional)

1/2 cup (125 ml) sugar

The rind of 1 lemon

1 cinnamon stick

4-6 ripe peaches, peeled, halved, and pitted*

* Tip: To peel the peaches, dip them in boiling water for about 10 seconds and the skin will slip off easily.

Combine all the ingredients except the peaches in a saucepan and bring to a boil over high heat. Place the peaches in a bowl and pour the liquid over them. Steep covered in the refrigerator for 2 to 3 days, and serve with a little of the syrup. Serves 4 to 6.

Bon appetit from the Chef at World Wide Recipes