

CHEF SARA RHODES

## PEACHES & CARMEL BALSAMIC CHERRIES

½ lb. cherries, pitted and quartered  
2 Tbsp. sugar  
4 Tbsp. Carmel Balsamic vinegar  
1 lb. peaches, sliced, then slices cut in half and placed in a bowl  
2 sprigs of rosemary  
Crushed ginger snaps, about ½ cup.  
Whipped cream

In a small saucepan, stir together the cherries, sugar and caramel balsamic vinegar and rosemary sprigs and place over a medium heat. Bring to a boil and continue to cook for 5 minutes, stirring occasionally.

Remove from heat and remove the rosemary sprigs. Pour cherries with syrup over the peaches. Stir gently. Spoon the mixture into individual trifle cups or martini glasses. Top with whipped cream and the crushed ginger snaps.

