

Bourbon-Soaked Plums

Number of Servings: 6

Prep Time: 25 minutes

Ingredients

1 lemon

1/4 cup firmly packed light brown sugar

2 tablespoons butter or plant based alternative

1/2 teaspoon ground cinnamon

1/4 cup bourbon (Corn based is naturally Gluten Free)

1/2 vanilla bean, split*

6 ripe plums, pitted and halved

Vanilla ice cream or plant based alternative

Instructions

Step 1

Using a vegetable peeler, remove thin layer of peel from lemon, leaving white pith intact. Halve lemon crosswise, and squeeze juice to equal 2 Tbsp. Place lemon juice, lemon peels, brown sugar, next 2 ingredients, and 2 Tbsp. water in a large skillet, and bring to a simmer over medium heat, stirring occasionally. Remove skillet from heat; stir in bourbon and vanilla bean.

Step 2

Return skillet to heat, and add plums, cut sides down. Cook, basting with pan sauce, 3 to 4 minutes or until plums are just tender and lightly caramelized. Remove skillet from heat; discard vanilla bean and lemon peels. Cool 5 minutes. Serve plums and pan sauce with ice cream.

Step 3

*1 tsp. vanilla extract may be substituted.

Recipe from MyRecipes.com