



## DESCRIPTION

U Cook Across the U.S.! Join host Carrie Shankweiler as she teaches you a classic southern dessert -- Peach Melba! An ATV fan from Georgia says it's her favorite, so let's give it a try!

## MATERIALS

- 3 or 4 ripe peaches
- 1 pint vanilla ice cream
- 12-ounce package of frozen raspberries, not in syrup
- ½ cup sugar
- 2 tsp. fresh lemon juice
- ½ cup water

## TOOLS

- Blender
- Mixing bowls
- Fine mesh sieve
- Large spoon
- Small heavy sauce pan

## DIRECTIONS

1. Place your frozen raspberries in a blender with some water. Set your blender to the highest setting and turn it on to blend them together.
2. Pour your blended raspberries into a bowl through a fine mesh sieve to get the seeds out. Use a spoon to push the raspberries through the sieve into the bowl.
3. In a sauce pan, make some simple syrup using ½ cup of water and ½ cup of sugar. Bring it to a boil over the stove for about two minutes to dissolve the sugar. Pour it into a bowl and let it chill for about an hour.
4. Pour your chilled simple syrup into the raspberry purees. Slowly stir it together in the bowl.
5. Slice up your peaches and serve them over a bowl of vanilla ice cream.
6. Pour your raspberry puree over the peaches and ice cream and enjoy!