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Kid's Category Winner

By Susie Iventosch



Martin Bruschi, 6, of Lafayette Photo provided

Martin Bruschi, 6, of Lafayette, loves to garden, according to his mom, Sarah Bruschi, and that is what gave him the inspiration for his recipe.

"I just used peaches and something in it," he said. "Sometimes, I just pick the sage in my garden. I thought the sage would go with the peaches and it smells good!"

His mom said that he normally makes this sauce with apples, but decided to try it with peaches for the contest. It was also the first time he was allowed to use a "big boy" knife in the kitchen.

"I was really excited when he won," his mom said. "He's entered cake contests before, but it was so neat that this time he won something!"

Sarah Bruschi said that when he received his \$50 award, he already decided that he wanted to go to the store to buy more fruits and vegetables with it!

INGREDIENTS

6 ripe organic peaches

Juice of 4 organic lemons

1/2 teaspoon organic cinnamon

1/2 teaspoon sea salt

1 tablespoon organic butter

Optional:

1/4 cup organic canola oil

6 sage leaves

DIRECTIONS

Juice 4 lemons. Set aside juice.

Cut peaches into large chunks and put in large bowl.

Pour lemon juice over peaches, add cinnamon and sea salt, and mix together.

Melt butter in a large pan. Add peach mixture and bring to light boil. Let simmer for 7 minutes. Take off heat, let cool, and serve while warm.

Optional: In a medium pan, add 1/4 cup canola oil. Heat oil. Wash sage leaves and pat dry. Add to heated canola oil. Fry on each side for approximately 2 minutes. When sage leaves are darker in color, remove them from the oil and let cool on a paper towel to absorb excess oil.

Crumple crispy sage leaves over peach mixture and serve warm.

Bonus: If you have more sauce than you need, use it to top ice cream!

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[back](#)

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