

What could be more southern than summer sweet peaches and cream on tender butter biscuits? How about all that, *plus* a sweet tea syrup? Oh, yeah.

The syrup, a reduced version of sweet tea and lemonade, underscores the sweetness of ripe, juicy southern peaches, which are still undeniably the star. Go ahead and use frozen or canned biscuits if that's easiest or knock it out of the park with some homemade fluffy biscuits if you're a rock star (and please share that recipe with me).

This recipe is good for 4 servings.

## INGREDIENTS

4 ripe freestone peaches, peeled\*  
Juice of 1/2 small lemon  
4 tsp. cane sugar  
4 cups Arnold Palmer\* beverage  
1 Tbsp. corn starch  
1 Tbsp. unsalted butter  
4 fresh buttery biscuits  
Sweetened whipped cream for topping

## \*NOTES

Freestone peaches differ from "cling" peaches in that the soft fruit flesh will release more easily from the pit. The peaches at your market are likely to be freestone unless otherwise labeled.

Here's a tip for peeling peaches without subjecting them to boiling water or crushing them: Use a sharp paring knife at a tight angle to the skin of the peaches and "scrape" against the peel, as if you are giving the peach a close shave. This gentle, all-over pressure will loosen the skin, then you can slip your knife under one edge and peel it right off.

For the Arnold Palmer beverage, I combined equal parts sweetened iced tea and Trader Joe's freshly squeezed lemonade. Simply Lemonade brand would also be good. Steer clear of instant lemonade drinks such as Country Time. You'll appreciate the flavors of real lemonade.

## INSTRUCTIONS

1. Toss peaches in lemon to prevent browning
2. Sprinkle sugar over peaches and macerate several hours or overnight in the fridge.
3. Simmer Arnold Palmer blend down to 1 cup volume.
4. Taste syrup; if too tart (lemony), add 1 Tbsp. sugar at a time to taste
5. Combine 1 Tbsp. cornstarch with 1 Tbsp. cold water. Bring sauce to gentle boil and slowly stream in the slurry to slightly thicken the syrup. Stir in butter. Transfer to a bowl and refrigerate.
6. Split a biscuit, layer on peaches and biscuit top. Drizzle generously with sweet tea syrup and top with whipped cream.