



Ma Pêche (Muddled Peach Cooler)

serves 2

- 2 small peaches
- 8 medium leaves Thai basil, roughly torn
- 2 tablespoons light brown sugar
- juice from 1 large lemon (about 4 tablespoons)
- 1 teaspoon aged balsamic or sherry vinegar
- 4 ounces rum, optional
- club soda, optional
- 2 small sprigs Thai basil, for garnish

Place a small pot of water over high heat and bring to the boil.

Meanwhile, in a cocktail shaker or small pitcher, muddle together basil, brown sugar and lemon juice.

When water is boiling, drop in peaches and cover. After two minutes, turn off heat, remove lid and transfer peaches to a small bowl using a slotted spoon. When cool enough to handle, slip off and discard skins. Pull peach flesh away from stone in chunks and drop into muddled mixture.

Continue to muddle together until peaches form a puree.

Stir in vinegar and rum, then add two large handfuls of ice and shake or stir vigorously.

Divide between two rocks glasses and top off with a splash of club soda.*

*To make virgin, simply omit the rum and stir in enough club soda to fill glasses to the top.