



Spicy Peach Pie

Ingredients

- 1 batch of pie dough
- 10-12 ripe peaches, skins removed and cut into large chunks
- 1 jalapeno, seeded and minced
- ½ cup sugar
- ¼ cup [Fustini's Aji Verde Crush olive oil](#)
- 3 tablespoons [Fustini's Peach balsamic](#)
- ¼ cup water
- 3 tablespoons cornstarch

Peach Balsamic Syrup

- ¼ cup [Fustini's Peach balsamic](#)
- 3 tablespoons sugar

Directions

Step 1.

Place the peaches, jalapeno, sugar, olive oil, and balsamic into a stockpot and bring to a boil. Reduce heat to low and simmer until liquid starts to thicken, approximately 15 to 20 minutes. Combine water and cornstarch in a small bowl. Remove the peach mixture from heat and slowly stir in the cornstarch mixture. Stir thoroughly and place back on the heat. Cook until thick, 2 to 3 minutes more. Let cool and refrigerate.

Step 2.

Preheat oven to 350°F. Roll out pie dough and cut to fit the pan you are using, mini pies work well for this but make sure to not roll the dough out too thin. Fill the pie shell with the peach filling and place into the preheated oven. Bake until dough is fully cooked, browned and crispy – approximately 20 minutes for mini pies, 1 hour for a full pie. Let cool to room temperature. Drizzle syrup on pie just before serving.

Step 3. Peach Balsamic Syrup

Place balsamic in a small saucepan and bring it to a boil over low heat. Reduce the balsamic by one-third, approximately 8 minutes. Remove from heat and let cool slightly. Add sugar and stir thoroughly to melt the sugar. Let cool to room temperature.