

Enjoy Your Peaches!!

Confetti Peach Jam (High Country Orchards)

- 3.5 cups ripe, peeled and chopped peaches
- 1/3 cup chopped maraschino cherries
- 1/3 cup Clementine juice (small sweet tangerine)
- 2 T. fresh lemon juice
- 5 cups sugar
- 1 package Ball Fruit Jell powdered pectin

Combine chopped peaches, cherries, tangerine juice, lemon juice, and pectin in a large stock pot. Stir and bring to a rolling boil, then add the 5 cups of sugar all at once. Stir continuously until this mixture comes to a full rolling boil, time the boil for one minute (still stirring), then remove from heat. Ladle jam into hot prepared jelly jars, wipe rims, place hot new lids on jars and tighten them down with clean jar rings. Process in hot water bath for 20 minutes for 8oz jars. Makes 6 8oz jars.

Blueberry-Peach Gratin

- 16 gingersnaps, crushed
- 2 cups peeled and chopped fresh peaches
- 2 cups fresh blueberries
- 15.3 ounce honey-flavor fat free Greek yogurt
- 2 T. honey
- 2 tsp. lemon juice
- ¼ cup powdered sugar (optional)

Preheat boiler, butter 6 10 oz. ramekins or crème brulee dishes. Set aside. Divide crushed gingersnaps evenly among the ramekins. Top gingersnaps with peaches and blueberries. In a small bowl, combine, yogurt, honey and lemon juice. Spread mixture evenly over fruit. Place ramekins in a shallow baking pan. Broil 4 inches from heat or 7-9 minutes or until blueberries begin to burst. Serve immediately. If desired, sprinkle with powdered sugar.

Ginger Peach Margaritas

- 1 T coarse sugar
- 1 T crystallized ginger, very finely chopped
- 1 lime
- 2 med. fresh peaches, unpeeled, pitted and cut up
- 1 recipe ginger syrup
- ½ cup Tequila
- 1/3 cup Cointreau or Triple Sec
- 1/3 cup lime juice
- 2.5 cups ice cubes

In a shallow dish, combine the sugar and ginger; set aside. Cut a thick lime slice. Rub halves around rims of 5 or 6 glasses. Dip rims into the sugar/ginger mixture to coat. Set glasses aside. Slice remaining lime into 5 or 6 slices; set aside for garnish.

In a blender, combine peaches, Ginger Syrup, Tequila, Cointreau, and lime juice. Cover and blend until smooth. Gradually add ice cubes, blending until smooth. Serve garnished with lime slices.

Ginger syrup

- ¼ cup sugar
- ¼ cup water
- 11" piece of fresh ginger, cut into thin slices

In a small saucepan, combine water, sugar, and fresh ginger. Bring to a boil, stirring to dissolve the sugar. Boil gently, uncovered for 4 minutes or until thickened. Remove and cool the syrup. Remove and discard the ginger.

Peach & Prosciutto Bruschetta

- 1 loaf rustic bread, such as ciabatta
- 2 peaches, sliced
- ¼ to ½ cup of soft cheese
- 3-4 thin slices of prosciutto

Slice bread and spread each slice with creamy cheese. Top each piece with a slice of fresh peach. Tear the prosciutto into pieces and lay a few strips on each slice. Serve cold or the bruschetta can be toasted in the oven for a few minutes at 400 degrees.

Peach Salsa

- One pound tomatoes, diced
- 1 bell pepper, seeded and finely diced
- 1 or 2 jalapeno peppers, seeded and finely diced
- 1 medium onion, finely diced
- 1 1/2 pound peaches, diced
- ½ bunch cilantro, chopped
- 1 T. lime juice
- Salt & pepper, to taste

After all ingredients are chopped and diced, mix tomatoes, onions and veggies in a bowl. Add peaches, cilantro, lime juice and salt/pepper. Mix until well combined.