



PEACHES WITH ROSEMARY-MASCARPONE WHIPPED CREAM

Source: washingtonpost.com

INGREDIENTS

2 teaspoons coarsely chopped rosemary, plus rosemary sprigs for garnish

3/4 cup whipping cream

1 1/4 pounds peaches (about 3), pitted and cut into 1/2-inch-thick slices

1 tablespoon plus 2 teaspoons light brown sugar

1/2 cup mascarpone

Salt

6 pizzelle

DIRECTIONS

1. Combine the rosemary and cream in a small bowl or other container, cover and refrigerate for at least 2 hours and preferably 4.
2. Place the peaches in a medium bowl, sprinkle with 1 tablespoon of the brown sugar, toss well and let the mixture sit at room temperature for 5 minutes.
3. Combine the mascarpone, salt and the remaining 2 teaspoons of brown sugar in a medium bowl, stirring to mix thoroughly.
4. Pour the cream through a fine-mesh strainer into the bowl of a stand mixer or hand-held electric mixer, discarding the chopped rosemary. Beat the cream at high speed until it forms soft peaks. Gently fold the cream into the mascarpone mixture.
5. To assemble, set a pizzella in the middle of each plate. Spread some of the cream mixture on each pizzella, then top with peach slices, fanning them decoratively if desired. Drizzle with any juices from the macerated fruit, if desired, and garnish with rosemary sprigs.

BAKED PEACH PUDDING

Source: Karen Setzer

INGREDIENTS

2 cups raw peaches (sliced)

1 cup flour

1/2 cup Pet milk

1/2 tsp. Salt

3/4 cup sugar

4Tbsp. Butter

1 tsp. Baking powder

Place peaches in bottom of 8x8 pan. Combine sugar and butter. Add other dry ingredients alternatively with milk. Spread over peaches.

MIX

1 cup sugar

1 Tbsp. Corn starch

1/4 tsp. Salt

Sift over batter.

Pour 1 cup boiling water or peach juice over all. Bake at 325 degrees for 1 hour.

Serve warm with ice cream or cream.



PEACH COBBLER WITH FROZEN PEACHES

Source: *CooksIllustrated.com*

INGREDIENTS

Filling

2 pounds frozen peaches

¼ cup granulated sugar (1 ¾ ounces)

1 teaspoon cornstarch

1 tablespoon lemon juice from 1 lemon

Pinch table salt

Biscuit Topping

1 cup unbleached all-purpose flour (5 ounces)

3 tablespoons granulated sugar, plus 1 additional teaspoon

¾ teaspoon baking powder

¼ teaspoon baking soda

¼ teaspoon table salt

5 tablespoons unsalted butter (cold), cut into 1/4-inch cubes

⅓ cup plain whole-milk yogurt

DIRECTIONS

1. Start defrosting the peaches about 2 hours before assembling and baking the cobbler.
1. Adjust oven rack to lower-middle position and heat oven to 425 degrees.
2. For the filling: Defrost peaches completely in colander. Gently toss peaches and sugar together in large bowl; let stand for 30 minutes, tossing several times. Drain peaches in colander set over large bowl. Whisk 2 tablespoons of drained juice (discard extra), cornstarch, lemon juice, and salt together in small bowl. Toss peach juice mixture with peach slices and transfer to 8-inch-square glass baking dish. Bake until peaches begin to bubble around edges, about 15 to 20 minutes.
3. For the topping: While peaches are baking, in food processor, pulse flour, 3 tablespoons sugar, baking powder, baking soda, and salt to combine. Scatter butter over and pulse until mixture resembles coarse meal, about ten 1-second pulses. Transfer to medium bowl; add yogurt and toss with rubber spatula until cohesive dough is formed. (Don't overmix dough or biscuits will be tough.) Break dough into 6 evenly sized but roughly shaped mounds and set aside.
4. To assemble and bake: When peaches bubble around edges, remove baking dish from oven and place dough mounds on top, spacing them at least 1/2 inch apart (they should not touch). Sprinkle each mound with portion of remaining 1 teaspoon sugar. Bake until topping is golden brown, about 18 minutes. Cool cobbler on wire rack until warm, about 20 minutes; serve.

FROZEN PEACH POPS

Source: *Sam's Club*

INGREDIENTS

1 1/2 pounds ripe peaches

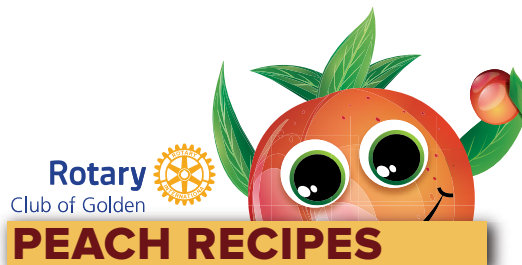
Juice of one lemon

1/4 cup orange juice

1/4 teaspoon vanilla

DIRECTIONS

2. Pit and halve peaches. Then chop in food processor until chunky.
3. Set aside 1 cup of chunky peaches.
4. Add orange juice, lemon juice, and vanilla to food processor.
5. Puree until smooth. Then stir in reserved peach chunks.
6. Place mixture in molds or cups, and put in the freezer. Once mixture begins to set (about an hour), insert handles or sticks and let sit in the freezer for another hour.



PEACH DESSERT – 5 WAYS

Source: <http://www.soyummyblog.com/single-post/2017/07/27/Peach-5-Ways>

INGREDIENTS

HASSELBACK PEACH CRUMBLE:

1 cup all purpose flour
1 cup light brown sugar
1/2 cup of butter (1 stick or 4 ounces), cut into cubes
Half peach

FANNED PEACH TART:

Puff pastry square
Apricot jam
Peach slices

DICED PEACHES & CREAM IN A BOAT:

Pie crust
1/2 cup of heavy cream, whipped
1 cup of cream cheese
2 peaches
1/4 cup of sugar

PEACH UPSIDE DOWN CAKE:

Sliced peaches
4 tbsp butter
1/4 cup brown sugar
Cake mix
3 eggs
1/3 cup oil
1 cup water

PEACH SMOOTHIE:

2 Fresh peaches
Iced vanilla creamer cubes
3/4 cup of frozen peaches
1 tbsp honey

DIRECTIONS

Mix the dry ingredients until you've reached a crumb like consistency. Put crumb on the top the half peaches. Bake 375F, for 12 minutes.

FANNED PEACH TART: Puff pastry squares. Apricot jam. Peach slices. Spread the apricot jam on the pastry. Lay the peach. Bake 350F, for 15 minutes.

DICED PEACHES & CREAM IN A BOAT: Pie crust baked on opposite side of muffin sheet. 1/2 cup of heavy cream, whipped. 1 cup of cream cheese. 2 peaches. 1/4 cup sugar. Whip the cream with the sugar. Bake the pie crust at 350F for 15 minutes. Assemble and drizzle with honey.

PEACH UPSIDE DOWN CAKE: Add the melted butter and brown sugar to the cake tin. Lay the peach slices. Mix the cake mix, eggs, oil and water. Add to the cake tin. Bake at 350F for 25 minutes.

PEACH SMOOTHIE: 2 fresh peaches; iced vanilla creamer cubes; 3/4 cup frozen peaches; 1 TBLS honey. Freeze vanilla creamer in ice cube trays. Once frozen, blend with peaches and honey. Serve.



PEACH CAPRESE WITH BASIL-LIME DRESSING

Source: Gillian Storey

INGREDIENTS

1/4 cup light brown sugar
1.5 tsp balsamic vinegar
2 tbsp water
1/4 cup lime juice
Approx 1 cup loose basil
3 ripe peaches :)
3 tbsp olive oil
1 big ball of mozzarella
Salt
Pepper

INSTRUCTIONS

1. In saucepan, heat brown sugar with water over medium until sugar is dissolved. Remove from heat to cool.
2. Stir balsamic vinegar, lime juice, and 1/2 cup basil into the sauce and leave to settle for 20 minutes.
3. Cut each peach into 4 to 6 lengthwise pieces, leaving on the skin and removing the pit.
4. Coat peaches lightly with olive oil then grill over medium heat until charred and softened, about 5 minutes.
5. Cut mozzarella into thick pieces and season to taste with salt and pepper.
6. Arrange caprese by layering a slice of peach, a bit of basil, a piece of mozzarella, and another peach. Secure the stack with a toothpick.
7. Take out basil leaves with strainer from the sauce and lightly drizzle over caprese stacks.



CRANBERRY-PECAN BAKED PEACHES A LA MODE

Source: Joanne Meras

INGREDIENTS

Butter or cooking spray
2 Tbs honey
1/3 cup sweetened dried cranberries
3-4 Tbs finely chopped pecans (or) walnuts
4 medium fresh unpeeled peaches, halved, pitted with the skin pricked in several places with a fork
2 Tsp butter
1/2 Tsp ground cinnamon

Preheat oven to 350 degrees F.

Lightly spray or butter a 9 inch pie pan. Pour honey into the pan. Heat pan in oven until the honey is slightly runny, about 2 minutes. Remove from oven and swirl the honey so that the bottom of pan is lightly coated. Sprinkle cranberries and pecans into the pan. Place peaches cut side down over the mixture and cover with aluminum foil. Bake until peaches are tender, about 30 minutes. Arrange peaches on a rimmed plate or place individually on a plate cut side up. Add butter and cinnamon to the pan juices. If serving à la mode, add a scoop of ice cream and top with the cranberry mixture followed with leftover pan juices. Serve warm or room temp.

PEACH WATERMELON SALSA

Source: Jeanne Fritch

Great with coconut shrimp

INGREDIENTS

1 cup peaches, peeled and cubed
1 cup seedless watermelon, cubed
½ jalapeno pepper, diced (more for more heat)
½ red onion, diced
1 avocado, cubed
¼ cup cilantro, diced
1 Tablespoon lime juice
Salt to taste



PEACHES & CREAM PIE

Source: Joyce Jennings

INGREDIENTS

1 Single layer pie crust either pastry (prebaked) or graham cracker.
(I use already made purchased from the store, but if you need a recipe, try Betty Crocker, Joy of Cooking or Googling recipe for your preferred crust.)

2 Tbsp Butter

1/4 cup corn starch

3/4 c. sugar

1/2 tsp salt

2 c. milk

2 eggs

1 tsp vanilla/vanilla extract

2 cups sliced Palisade Peaches*

1/2 c sliced and toasted almonds (or graham cracker crumbs if nut allergy)

DIRECTIONS

Stove top: Melt butter in pan. Blend in corn starch, sugar, and salt.

Gradually add milk. Heat to boiling. Add some of the mixture to beaten eggs in separate bowl. Add egg mixture back into pan and return to heat. Cook 2 min. Add vanilla extract. Should be thick like custard.

Microwave version: Mix everything together in microwave pan but vanilla, peaches and almonds. Cook 4 minutes, stir. Cook 3 minutes, stir. Add vanilla and cook 1 minute.

Put peaches in the bottom of the pie crust. Sprinkle with cinnamon, nutmeg and sugar mixture. Pour prepared cream mixture (custard-like) over the peaches. Chill for an hour at least. Sprinkle toasted almonds/graham cracker crumbs on top before serving.

* I get the peaches from The Rotary Club of Golden 😊 .

Often slice them up, sprinkle Fresh Fruit on them, and freeze 2 cup portions to enjoy at a later time in the winter or spring.



Recipe

TITLE: Grandma Lola's
Peach Pie Delight

PREP TIME:

TOTAL TIME:

INGREDIENTS:

INSTRUCTIONS:

4-6 cups sliced fresh Colorado peaches.
1 Tablespoon lemon juice
1/4 cup sugar
3 Tablespoons Cornstarch
1 baked 9 inch pie crust
2 teaspoons butter
dash salt
1/4 teaspoon almond extract

Place peaches in a bowl and sprinkle with lemon juice and sugar. Let stand one hour. Then drain the liquid from the peaches to measure one cup. Add the Cornstarch to the liquid & blend well. Cook & stir the liquid over low heat until thick. Remove from heat & add butter, salt & almond extract. Carefully spread a little thickened mixture over the bottom of the baked crust. Add peaches on top of that & pour the rest of the thickened mixture over the peaches. Chill. Serve with whipped cream or ice cream.
cook with love

Source: Tami Bandimere



Easy Peach Cobbler (Tami Bandimere)

4 cups sliced peaches (about six medium-sized peaches)

(Can use a 29 oz. size can of sliced peaches, drained, in place of fresh peaches)

2 sticks salted butter, melted

2 cups granulated sugar

2 cups all-purpose flour

2 cups milk

2 teaspoons baking powder

Preheat oven to 350 degrees. Grease a 9 x 13 baking dish and add peaches. Drizzle melted butter over peaches. Mix together remaining ingredients and pour over melted butter. Bake for 30-45 until top is golden and edges are crispy. Serve warm with vanilla ice cream or whipped cream.

When I first started buying peaches from the Golden Rotary Club several years ago, I was searching for a quick and easy recipe to make for my monthly Treat Day snack at work and found this recipe. It made my house smell so good as it was baking and my co-workers loved it! When Dunstan Middle School opened their new building in Lakewood, my sister and I made multiple recipes of this easy cobbler to serve to the attendees at the school's Open House celebration – once again, a hit! Tami



ROASTED TOMATILLO PEACH SALSA

Source: Jeanne Fritch

- 6-8 medium tomatillos
- 2 large tomatoes (or combination regular tomato and cherry tomatoes)
- 2 large, firm peaches, peeled
- 2 jalapeño peppers
- 3 cloves garlic
- 1 medium red onion (or two small ones)
- 1/4 cup chopped, fresh cilantro, more for garnish
- 2 tablespoons chopped fresh parsley
- 2 tablespoons fresh-squeezed lime juice
- 3/4 teaspoon salt
- 1/2 teaspoon Tabasco sauce (or cayenne pepper to taste)

INSTRUCTIONS

1. Onto a baking sheet place about half of the veggies and fruit – 4 tomatillos, halved; 1 tomato, halved (or handful of cherry tomatoes); 1 peach cut into 8ths; 2 garlic cloves, one small red onion or half a larger red onion, 1 jalapeño pepper, halved.
2. Roast under a hot broiler about 10 minutes per side (or until browned/slightly-blackened in spots)
3. Allow the roasted ingredients to cool slightly and place in a food processor with the lime juice, chopped cilantro, parsley, salt (to taste) and Tabasco or cayenne pepper.
4. Dice the remaining tomatillos, tomato and peach. Add to the smooth salsa along with one clove of minced garlic, diced half red onion, and one seeded and minced fresh jalapeño pepper.
5. Chill, garnish with more fresh cilantro and serve.

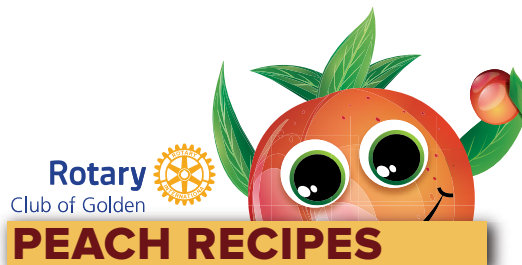


Peach Fizz

3 fresh peaches, peeled, halved, pitted & sliced
1 can (4oz.) pineapple juice
 $\frac{1}{4}$ cup frozen limeade OR lemonade
concentrate
 $\frac{1}{4}$ tsp. almond extract
Crushed ice
3 cups club soda, chilled

Add peaches to food processor or blender. Process
till smooth to make 2 c puree. Stir in pineapple
juice, limeade & almond extract. Fill 12 oz. glasses $\frac{2}{3}$
full with crushed ice. Add $\frac{1}{3}$ cup peach base to each.
Top with club soda, stir and ENJOY!

from Can be made ahead Can be frozen



KALE AND PEACH SALAD

Source: Colleen Jorgensen

Serves 2

- 6 cups chopped fresh kale; stems removed
- 1 cup cooked and cooled quinoa
- 1 peach pitted and cut into small pieces
- 1/4 cup cashew pieces
- 3 Tablespoons olive oil
- 1 1/2 Tablespoons lime juice
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

In a large bowl soak kale in warm water for 20 minutes to soften and remove bitterness.

Dry kale and refrigerate until ready to use. Meanwhile cook and cool quinoa. To assemble salad, place kale in a bowl and massage olive oil into kale. Add remaining ingredients and toss, mixing well.

Divide salad between two plates. Serve with warm bread.

Makes a delicious light dinner.

PEACH SORBET

Source: Lacey Baier (a sweet pea chef)

INGREDIENTS

- 4 medium peaches, sliced (approx. 3 1/2 cups)
- 1 tbsp. raw honey.
- 1. Lay out the fresh peach slices over a rimmed baking sheet lined with parchment paper.
- 2. Freeze the peach slices until completely solid, which should take at least 3-4 hours, or overnight.
- 3. Place the frozen peach slices into the bowl of a food processor or heavy duty blender, along with a little raw honey, and freshly squeezed lemon juice.
- 4. Blend until smooth.
- 5. You may need to add a little warm water and press down with a spatula to help the process along.
- 6. Eat immediately for a softer texture, or transfer into a freezer-safe container and freeze for 3-4 hours or until firm.



PEACH 'SHINE

Source: Rick Burden

DRINKS

INGREDIENTS

64 ounces white grape peach juice

1 1/4 cups granulated sugar

1/4 cup brown sugar

3 each cinnamon sticks

1/2 cup peach schnapps

1 cup Everclear

3/4 cup peach schnapps

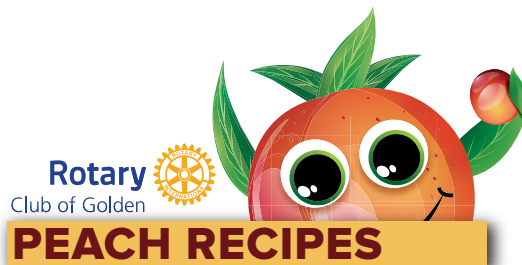
2 cans sliced peaches in juice, 15 ounces each
cheese cloth

DIRECTIONS

1. In a large pot bring to boil juice, sugars, 1 can sliced peaches, cinnamon sticks and 1/2 cup of peach schnapps. Turn down and simmer for 1 hour. Remove from heat and let cool to room temperature.
2. When mixture is at room temperature add 1 cup of Everclear and 3/4 cup of peach schnapps and mix.
3. Get 10 - 12 pint size jars ready. Drain the last can of peaches real good. Place one peach in each jar. This last step is optional.
4. With the cheese cloth, strain liquid into jars. Fill up to the bottom of the rim and seal. Consider using a coffee filter with the cheese cloth.
5. For best taste, let it sit for 1 - 2 weeks for the flavor to mellow and blend the rest of the way. Sit in a cool dark place.

FRESH PEACH CRUMB BARS

Source: *Saving Dessert.com*



FOR THE CRUST:

- 1 cup granulated sugar
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1 cup unsalted cold butter, cut into cubes
- 1 large egg, lightly beaten

FOR THE PEACH LAYER:

- 1/2 cup granulated sugar
- 1 tablespoon cornstarch
- 1/4 teaspoon ground cinnamon
- 5 large peaches, peeled and diced
- 1 teaspoon fresh lemon juice

FOR THE ICING: (optional)

- 1 cup powdered sugar
- 1/4 teaspoon almond extract
- 1 tablespoon milk (more or less for desired consistency)

INSTRUCTIONS

1. Preheat oven to 350 degrees if using a glass pan, or 375 degrees for a metal pan. Lightly grease or spray a 13x9-inch baking pan and set aside.

FOR THE CRUST:

1. In a medium bowl whisk together 1 cup of sugar, 3 cups flour, baking powder, salt and cinnamon. Using a pastry cutter, blend in the butter until the mixture resembles coarse sand. Add the lightly beaten egg and mix until the dough starts to hold together, but is still crumbly. ALTERNATELY: process the sugar, flour, baking powder, salt and cinnamon in the bowl of a food processor. Add the butter and process until the mixture resembles coarse sand. Add the egg and process until the dough starts to hold together. Press (gently) a little more than half the dough into the prepared pan.

FOR THE PEACH MIXTURE:

1. In a large mixing bowl, whisk together the sugar, cornstarch and cinnamon. Add the diced peaches and toss to combine. Drizzle the lemon juice over the peaches and toss to coat. Pour the peach mixture over the crust and spread evenly. Using your hands, press together handfuls of the remaining crumb topping to create clumps. Scatter the clumps and remaining crumbled topping over the fruit layer leaving some peaches showing through.
2. If using a glass pan, bake at 350F degrees for 50-55 minutes or until lightly browned. If using a metal pan, bake at 375F degrees for 40-45 minutes. Cool completely then chill before cutting.

TO PREPARE THE ICING:

1. Whisk together the powdered sugar, almond extract and milk. Drizzle on the bars just before serving.