

# Home on the Range

## Peachy Seasonal Recipes

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### BUSY DAY PEACH COBBLER

**Filling:**  
2 (21-ounce) cans peach pie filling

½ teaspoon ground nutmeg

**Cobbler:**  
1½ cups all-purpose flour  
2 tablespoons sugar  
1 teaspoon baking powder  
½ teaspoon salt  
½ cup butter, chilled  
3 tablespoons milk  
1 egg, slightly beaten

**Topping:**  
3 tablespoons sugar  
Heat oven to 400 degrees. In large bowl, stir together pie filling and nutmeg until well mixed. Pour into ungreased 13x9-inch baking pan.

In medium bowl, stir together flour, 2 tablespoons sugar, baking powder, and salt. With pastry blender or two knives, cut in butter until crumbly. With fork stir in milk and egg just until moistened. Spoon mixture over filling in pan; sprinkle with 3 tablespoons sugar

Bake 40 to 45 minutes or until golden brown and bubbly around edges. Serve warm with half and

half, whipped cream or ice cream, if desired.

8 servings.

**Topping variations:**

• Stir in 2 tablespoons chopped pecans or walnuts into the 3 tablespoons sugar.

• Substitute 3 tablespoons brown sugar for sugar and stir in ½ teaspoon cinnamon.

Land O Lakes

### MIXED FRUIT WITH CINNAMON YOGURT SAUCE

8-ounce vanilla flavored yogurt  
1 tablespoon confectioners' sugar

½ teaspoon cinnamon  
Fresh pineapple wedges  
Sliced fresh strawberries  
Green seedless grapes  
Fresh sliced peaches

Combine yogurt, sugar, and cinnamon. Chill, covered, 1 to 2 hours to allow flavors to blend. Mix fruit and chill until ready to serve. Serve about 2½ tablespoons sauce over 1 cup mixed fruit per person.

Am. Dairy Association



Impress your guests with Poached Peaches Filled With Whipped Mascarpone and Crumbled Gingersnap Cookies.

## Enter Crab Cake Cookoff

NEWARK, Del. — Cracker or break crumbs, green or red peppers, mustard or mayo . . . what do you put in your crab cakes?

Your recipe may be a winner if you enter the Coast Day Crab Cake Cook-Off, sponsored by the University of Delaware Sea Grant College Program and Graduate College of Marine Studies. Eight finalists will compete for cash prizes (\$150 for first place, \$100 for second place, and \$75 for third place) and the coveted title "Delaware's Best Crab Cakes" in the cook-off at Coast Day, on Sunday, October 4, at the University's Hugh R. Sharp Campus in Lewes.

Coast Day is the University of Delaware Sea Grant College Program and Graduate College of Marine Studies' annual education festival and showcase for Delaware's rich marine resources. The event typically attracts more than 10,000 visitors and has won state and national awards for its efforts to promote environmental education and stewardship.

As always, the competition guidelines specify that crab cakes must be made from 100% blue-crab meat; all other types of crab meat are unacceptable. Each contestant will receive two pounds of blue-crab meat to use the day of the competition. All other ingredients and cooking utensils are the contestants' responsibility. Judging will be based on originality, predominance of crab meat, taste and texture

Entries are due Friday, August 14. For a complete set of contest rules, and an entry form, or for more information, contact the University of Delaware Sea Grant Marine Advisory Service at (302) 645-4346 or Doris Hicks at dhicks@udel.edu.

### DAD'S CRAB CAKES

1997 Winner

Cherry Barranco, Milton Delaware

2 pounds crab meat  
2 eggs  
1 teaspoon lemon juice  
1/2 cup mayonnaise  
1/4 cup mustard  
1 small onion, finely chopped  
1 green pepper, finely chopped  
1 cup crushed saltine crackers  
1 teaspoon Tabasco  
2 teaspoons Worcestershire sauce  
1 1/2 teaspoons Old Bay seasoning  
1 ounce parsley  
Dash of garlic powder

Combine all ingredients in a bowl, mixing well. Form into crab cakes and refrigerate until firm. Broil in oven or fry in olive oil until golden brown. Serve with fresh salsa or favorite condiments.

### POACHED PEACHES FILLED WITH WHIPPED MASCARPONE AND CRUMBLED GINGERSNAP COOKIES

4 fresh ripe peaches or nectarines  
1½ cups peach or pear nectar  
1 tablespoon vinegar  
6-inch cinnamon stick  
½ teaspoon whole cloves  
4 quarter-sized slices of fresh, peeled ginger  
½ cup heavy cream

¾ cups mascarpone cheese  
1½ tablespoons sugar to taste  
6 gingersnap cookies, crumbled

Drop peaches in boiling water for one minute. Remove from heat and cool in cold water. Peel off skin with small paring knife; cut peaches in half and remove pit. Place peach or pear nectar, vinegar, cinnamon, cloves, and ginger in medium saucepan. Simmer 5 minutes. Add peach halves and continue to simmer 15 minutes or until peaches are tender but still holding their shape. Remove from heat and cool in poaching liquid. Remove spices and transfer peaches and liquid to covered container and refrigerate overnight.

While peaches are simmering, whip heavy cream, mascarpone, and sugar to soft peaks. Chill until serving time.

To serve, place some poaching liquid in bottom of individual serving bowls with 1-2 peach halves. Spoon 1 tablespoon of whipped mascarpone mixture into center of each peach half. Sprinkle with gingersnap crumbs and serve.

Am. Dairy Association



Use real butter to bring out the best flavor when serving Peach Cobbler.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date listed below.

August	1 - Garden Vegetables
	8 - Salad Dressings
	15 - Using Summer Harvest
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