

Home on the Range

Peaches, Pears Sweeten Summertime Meals

PEACH COBBLER

½ cup biscuit mix
1 tablespoon sugar
1 tablespoon milk
1 teaspoon cooking oil
1 teaspoon butter, softened
2 tablespoons sugar, divided
1 teaspoon cinnamon
16-ounce can sliced peaches
3 tablespoons sugar
2 teaspoons cornstarch
2 teaspoons lemon juice
Stir together biscuit mix and 1 tablespoon sugar. Add milk and cooking oil, mix well. On a floured surface, pat biscuit dough to a 6x4-inch rectangle. Spread with butter, then sprinkle with 1 tablespoon sugar and cinnamon. Roll up jelly-roll style, starting at the narrow side. Cut into fourths.

Drain peaches, preserving syrup. Add water to syrup to make one cup. In a saucepan, combine 3 tablespoons sugar and cornstarch. Stir in syrup mixture. Cook and stir over medium heat until thick and bubbly. Stir in peaches and lemon juice. Divide peach mixture among four one-cup baking dishes. Top each with a biscuit. Bake at 425 degrees for 15 minutes. Servings: 4.

Melissa Wolfe
SUN Area Dairy Princess

PEACHES AND CREAM PIE

8 ounces cream cheese
15-ounce can peaches, sliced
Small box vanilla pudding mix (NOT instant)

Grease pie plate. Drain peaches well. Combine:

¼ cup flour
½ teaspoon salt
3 tablespoons butter
½ cup milk
1 teaspoon baking powder
1 box pudding mix
1 egg

Beat ingredients for two minutes at medium speed. Pour in pan and top with peaches.

Take:
3 tablespoons peach juice
½ cup sugar

Beat 2 minutes at medium speed. Spoon on top leaving one-inch border.

Take:
1 tablespoon sugar
½ teaspoon cinnamon
Sprinkle on top of cream cheese mixture. Bake at 350 degrees for 30 minutes.

Kari Martin
Lancaster County Dairy Princess

CARAMELIZED PEACHES

WITH VANILLA CUSTARD

¼ cup sugar
2 cups water
4 firm ripe peaches
1¼ cups store-bought or home-made custard
¾ cup plus 2 tablespoons light cream
1 teaspoon vanilla extract
Extra sugar for broiling or grilling

Combine sugar and water in a saucepan and stir over low heat to dissolve sugar. Bring mixture to a boil. Add peaches and poach for 10-15 minutes, or until skewer inserted in the thickest part of the peach meets no resistance. Remove the peaches, peel off the skins, and set aside. Bring the poaching syrup to a boil and boil until reduced by half, about 10 minutes. Set aside to cool slightly.

Combine the custard with the cream, vanilla, and 2 tablespoons syrup. Place the custard mixture in a bowl and place the peaches in the mixture. Sprinkle peaches with a little extra sugar. Broil or grill the peaches, about two inches away from the heat, until the sugar caramelizes, about three minutes. Serves 4.

Weldon Russell

PEAR JAM

4 cups prepared pears (about 3 pounds fully ripe pears)
2 tablespoons fresh lemon juice
5 cups sugar
1 box powdered fruit pectin

First prepare the fruit. Peel and core about 3 pounds pears. Finely chop or grind fruit. Measure 4 cups into 6- or 8-quart saucepan. Add lemon juice.

Make the jam. Measure sugar and set aside. Mix fruit pectin into fruit in saucepot. Place over high heat and stir until mixture comes to a full boil and boil hard one minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Ladle quickly into hot jars, filling to within ¼-inch of tops. Cover and process in boiling water bath for five minutes. Makes about 6¼ cups or about seven jars.



Cheese Lover's Passionate 'Pear'ing is the grand prize winner in a contest sponsored by the American Dairy Association.

PEAR VANILLA BUTTER

16-ounce can pear halves or slices in syrup
1 teaspoon vanilla extract
Drain pears, reserving ½ cup syrup. Combine pears and syrup in small saucepan; simmer mixture gently for 15 minutes, or until pears are tender. Remove from heat; stir in vanilla. Using a fork or potato masher, mash pears. Makes one cup.

PEAR-CRANBERRY CRISP

3 16-ounce cans pear halves, drained
1 cup cranberries
½ cup brown sugar
½ cup all-purpose flour
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ cup butter
½ cup chopped pecans
Ice cream, optional

In greased 9x9-inch baking dish, layer pear halves and cranberries. In medium bowl, combine brown sugar, flour, cinnamon, and nutmeg. Using a pastry blender or two knives, cut butter into flour mixture and blend until it resembles a coarse meal. Stir in pecans. Sprinkle mixture evenly over fruit. Bake at 375 degrees for 30-40 minutes, or until top is lightly browned. If desired, serve topped with vanilla ice cream. Makes six servings.

Featured Recipe

Combining pears and cheese in a cooked recipe may sound like an unusual combination, but the taste resulted in a grand-prize win for Susan Tingley, Oregon, in a contest sponsored by the American Dairy Association.

If you are searching for a stunning dish to serve to guests, here's one you'll want to try.

CHEESE LOVER'S PASSIONATE 'PEAR'ING

2 medium red delicious or Fuji apples, cored, sliced
1 ripe pear, cored, sliced
2 tablespoons bread crumbs, very fine
1 tablespoon brown sugar
1 cup grated Monterey Jack cheese
1 cup grated cheddar cheese
2-3 tablespoons pepper jelly
6 small flour tortillas, cut into sixths

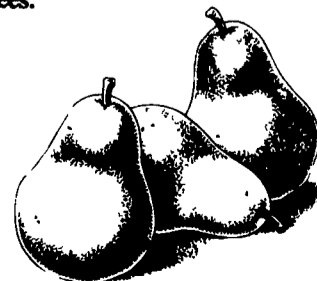
In a 9-inch round pan, layer apples and pears. Combine bread crumbs with brown sugar and sprinkle over fruit. Mix cheeses together and lay over fruit and crumb mixture. Top with pepper jelly.

Bake 20-25 minutes at 350 degrees.

Heat oven to 375 degrees.

Place tortilla wedges on baking sheet in single layer. Brush with melted butter. Sprinkle with cinnamon and sugar. Bake until lightly toasted, 6-8 minutes.

Serve tortilla wedges with fruit and cheese mixture.



Recipe Topics

If you have recipes for 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. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

August

31 — Sweet Potatoes

September

7 — National Chicken Month

14 — Many Ways With Rice

21 — Mushrooms