

Home on the Range

Peachy Recipes Use Summer Fruit

PEACH OF A PIE

1 cup sugar
4 tablespoons cornstarch
2 tablespoons corn syrup
1 cup water
Lemon juice (optional)
3 tablespoons peach or orange-flavored Jell-O
3-4 sliced, fresh peaches
Mix together sugar, cornstarch, and corn syrup. Slowly add water, boil until clear. Remove from heat. Add Jell-O.

After mixture cools, add peaches. Pour into baked pie shell. Let pie set one hour in refrigerator before serving. Top with whipped cream.

June Kummerer
Pottstown
Christine Newswanger
Danville

PEACH PIE FILLING TO FREEZE

6 pounds peaches
2 1/4 cups sugar
1/2 cup flour
1 teaspoon cinnamon
1/2 teaspoon nutmeg
2 teaspoons lemon peel
1/4 cup lemon juice

Peel, pit, and slice peaches. Treat to prevent darkening. Combine sugar, flour, and spices.

Rinse and drain peaches; stir into sugar mixture. Let stand until juices begin to flow, about 30 minutes. Stir in lemon peel and lemon juice. Cook over medium heat until mixture begins to thicken. Ladle pie filling into plastic freezer boxes to freeze, leaving 1/2-inch headspace.

Cool at room temperature, not to exceed two hours. Seal, label, and freeze. Yields about 4 pints.

Mary Jane Long
Clearfield

JELL-O PEACH JAM

5 cups peaches, crushed
7 cups sugar
1 (No. 2 1/2) can crushed pineapple
2 (6-ounce) boxes strawberry-flavored Jell-O

Combine all ingredients except Jell-O (any flavor may be used) and boil 15 minutes. Add Jell-O and stir until dissolved. Put into jars and seal.

Esther Mishler
Hollisopple

COUNTRY PEACH COBBLER

Filling:
2 to 2 1/2 cups sugar
1/4 cup cornstarch
8 cups fresh peaches, sliced
1/2 teaspoon almond extract

1/4 cup butter, melted
Pastry:
2 cups flour
2 tablespoons sugar
Pinch salt
1/2 cup shortening
4 tablespoons ice water
1/2 cup melted butter
1/4 cup sugar
Filling: Combine sugar and cornstarch. Toss with peaches. Add almond extract and butter; set aside.

Pastry: Combine flour, sugar, and salt in mixing bowl. Cut shortening into flour until it is the consistency of cornmeal. Gradually add ice water until dough holds its shape. Roll out on a floured board and cut into strips. Pour peach filling mixture into buttered 9x13-inch baking pan. Crisscross dough strips over the filling and brush pastry with remaining butter. Sprinkle with sugar. Bake at 400 degrees for 30 minutes or until crust is browned.

Southern Food Guide

PEACH DUMPLINGS

1 cup sugar
1 tablespoon butter
2 cups hot water
2 cups sliced peaches
1 cup flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups milk or cream

Make syrup with sugar, butter, and hot water. Add peaches. Let this come to a boil. Make dumplings by mixing flour, baking powder, and salt into stiff batter with milk. Drop large spoonfuls of batter into boiling syrup with peaches. Cover and cook 20 minutes. Spoon out dumplings and fruit into bowl and serve with cream or milk if desired.

Rose Houk

GLAZED FRUIT SALAD

1 (No. 2) can pineapple chunks
1 (No. 2 1/2) can fruit cocktail
2 (11-ounce) can mandarin oranges
7 or 8 bananas, peeled, sliced
2 tablespoons lemon juice
1 can peach slices

Drain fruit well. Fold all ingredients together. Chill several hours or overnight.

Betty Biehl
Mertztown

MAKE-AHEAD FRUIT SALAD

1/2 cup mayonnaise
1/2 cup heavy cream
1 tablespoon lemon juice
2 cups drained peach slices
1 cup miniature marshmallows



Caramel Peach Pecan French Toast is sure to be a peachy favorite with family and friends.

1/2 cup halved maraschino cherries
1 banana, sliced
1/4 cup chopped nuts
Combine mayonnaise, whipped cream, and lemon juice. Mix well until blended. Fold in remaining ingredients. Chill. Improves flavor if made several hours before serving time. Serves 6-8.

Betty Biehl
Mertztown

PEACH BREAD

1/2 cup butter, softened
1 cup sugar
3 eggs
2 3/4 cups all-purpose flour
1 1/2 teaspoons salt
1/2 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
2 cups fresh sliced peaches
3 tablespoons frozen orange juice concentrate
1 teaspoon vanilla extract
Cream butter. Gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition.

Combine flour, baking powder, salt, baking soda, and cinnamon. Add to creamed mixture alternately with peaches, beginning and ending with flour mixture.

Stir in orange juice concentrate and vanilla. Pour batter into a greased and floured loaf pan.

Bake at 350 degrees for one hour, or until wooden pick inserted in center comes out clean. Cool in pan 10 minutes; remove from pan and cool completely.

New Jersey Peach Council

HONEY PEACH BUTTER

18 peaches
1/4 cup water
2 1/4 cups sugar
1/4 cup honey

Wash and peel peaches, chop coarsely. Cook in water until soft. Puree in blender. Measure 6 cups mixture into large saucepan. Stir in sugar and honey. Heat to boiling, stirring frequently. Boil gently 50 minutes until thickened. Fill prepared jars and process in boiling water bath. Let cool. Store in cool, dry place.

Yield: Approximately six half-pint containers.

New Jersey Peach Council

PEACH BARBECUE SAUCE

1 cup prepared barbecue sauce
1-2 cups pureed peaches
1 teaspoon brown sugar
The amount of peach puree used depends on the spiciness preferred.

Mix barbecue sauce, peach puree, and brown sugar in small saucepan. Heat until mixture comes to a boil. Use as you would any barbecue sauce — over chicken, pork chops, or ham on the grill or in the oven. Also good for dipping!

New Jersey Peach Council

Featured Recipe

A tree-ripened peach brims with juicy flavor and vitamin C. For the best flavor, look for these qualities:

- Bright, fresh look
- Firm to the touch
- Cream to yellow skin color between red areas
- A "peachy" fragrance

Store peaches according to their ripeness. Firm but ripe peaches can be furthered ripened by keeping at room temperature out of direct sunlight.

Ripe peaches should be refrigerated and used with a few days. Preserve fresh fruit through canning, freezing, or jelly and jam making.

Peaches lend themselves to many different types of recipes. To name a few: breads, beverages, sauces, kabobs, salads, cobblers, ice cream, sorbets, cakes, pies, and many other dishes.

Here's a recipe from the American Egg Board.

CARAMEL PEACH PECAN FRENCH TOAST

1 loaf (12-ounces) Italian bread, about 15-inches long and 4-inches in diameter
8 tablespoons cream cheese
1 1/4 cups chopped fresh peaches
1 cup caramel ice cream topping, divided
4 eggs
1 cup low-fat milk
1/2 teaspoon vanilla
1/4 cup pecan halves
Whipped topping, optional

Cut loaf of bread into eight slices, each about 1 1/2-inches thick. Cut almost, but not quite, through each slice to make a deep pocket. Spread 1 tablespoon cream cheese in each pocket.

Combine peach chunks with 2 tablespoons caramel topping. Divide evenly among pockets. Press to close. In large bowl, beat together eggs, milk, and vanilla until well blended.

Dip both sides of each stuffed slice into egg mixture over and around each slice. Cover and refrigerate 30 minutes. Preheat oven to 350 degrees. Place pecans on a baking sheet and toast in oven for 4-5 minutes or until crisp; let cool.

Remove stuffed French toast slices to a nonstick baking sheet. Bake 30-35 minutes or until toasted on the surface and lightly browned. Serve with remaining caramel topping, toasted pecans, and whipped topping, if desired.

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.

- July
26 — Ice Cream Month
- August
2 — Garden Produce
9 — National Sandwich Month
16 — Covered Dish Dinners

