

# Eastside & Westside Markets' Peach Recipe Brochure

East Hwy. 24 next to Super-8 or West Ft. Riley Blvd. in Manhattan, Kansas Ph. 785-776-8111

## Fresh Peach Pie

- 1 c. sugar
- 3 T. cornstarch
- 1/8 t. salt
- 1 c. fresh peach puree
- 1/2 c. water
- 2 c. sliced fresh peaches
- 1 8" baked pie shell (see Easy Pie Crust recipe)

Combine sugar and cornstarch in saucepan. Stir in water and peach puree. Cook, stirring constantly, until thickened. Cool. Arrange sliced peaches in pie shell. Pour cooked mixture over top. Chill. Serve with whipped cream or Cool Whip.

## Cooked Peach Pie

- 1 batch Easy Pie Crust dough (recipe follows)
- 4 c. sliced fresh peaches
- 1 t. lemon juice
- 2/3 c. sugar
- 3 T flour
- 1/4 t. cinnamon

Slice unpeeled peaches and mix in lemon juice. Mix sugar, flour, and cinnamon and pour over peaches. Mix gently. Roll out 1/2 the pie dough and line an 8" pie plate. Pour in peach mixture and top with the other 1/2 of the dough. Seal edges and bake 40-50 minutes @ 400.

## Easy Pie Crust:

Mix 2 c. flour and 1 c. margarine (2 sticks) with fingers or food processor until crumbly. Add 2 T. water, but DON'T MIX!!! Simply press the dough together to make a ball (you may need another T. of water). Once you add the water, the more you mix, the tougher the crust will be!!! Roll 1/2 the dough into a 9" circle on a well-floured board. Roll up (like rolling up a napkin) on the rolling pin and unroll into a pie pan, trim edges w/ knife. Use other 1/2 of dough to roll out for top crust or another pie shell.

## Blueberry/Peach Pie

- 1 batch Easy Pie Crust dough (recipe above)
- 2 c. sliced unpeeled peaches
- 1 c. blueberries
- 1 c. sugar
- 2 T. minute tapioca
- 2 T. lemon juice

Mix fruit, sugar, tapioca, and lemon juice in a bowl. Roll out 1/2 the pie dough and line an 9" pie plate. Pour in peach mixture and top with the other 1/2 of the dough. Seal edges and bake 45-50 minutes @ 400 degrees.

## Easy Kansas Cobbler

- 4 c. unpeeled sliced peaches
- 1 c. sugar
- 1/2 t. almond extract
- 1/2 c. margarine, melted
- 3/4 c. flour
- 1/2 c. sugar
- 2 t. baking powder
- pinch of salt
- 3/4 c. milk

In a bowl, gently toss peaches, 1 c. sugar, and extract. Set aside. Pour melted margarine into a 2 qt. baking dish or 8" square pan. In a separate bowl, combine flour, baking powder, salt & 1/2 c. sugar. Stir in milk and mix well. Pour evenly over margarine. Do not stir. Top with peach mixture. Bake 350 for 50-55 minutes. Serve warm with ice cream. Serves 8.

## Peach Salsa

- 2 c. peaches, peeled & chopped
- 1 c. red onion, chopped
- 4 T. fresh cilantro, chopped
- 2 T. fresh lime juice
- 2 T. jalapeno pepper, chopped
- 2 T. sugar

Mix and serve immediately or refrigerate until ready to use.

## Peach Muffins

- 1 egg
- 1 c. milk
- 1/4 c. margarine, melted
- 1/4 t. vanilla

- 2 c. flour
- 2/3 c. sugar
- 1/2 t. salt
- 1 T. baking powder
- 1/4 t. cinnamon

- 1 c. fresh unpeeled peaches  
cut in 1/2" cubes
- 1 t. lemon juice

Mix Egg, milk, margarine, and vanilla. Measure and mix dry ingredients in a separate bowl. Add dry ingredients to batter and mix only until moistened. Cut up peaches in a separate bowl, add the lemon juice and stir. Fold peaches into batter and fill 12 greased or paper lined muffin cups 2/3 full. Bake 350 degrees

Stop the insanity! You needn't peel peaches in the *cooked* recipes!