

## Peach Care Information:

Ripe peaches should be eaten, canned, or frozen right away. We assure that our peaches will be juicy when they are ripe, but we do not guarantee that they will not spoil when they are ripe. Keep peaches at room temperature until they are ripe, and then freeze, can, or eat them right away. IT IS IMPORTANT TO CHECK THE PEACHES EVERYDAY to keep from spoiling. If they begin to spoil, cut away bad spots and can or freeze immediately.

Do not refrigerate peaches that are not ripe for long periods of time, or they may lose juiciness when you bring them out and ripen them. Fully ripened peaches can be placed in the refrigerator to keep them from spoiling, but they should be used within 3-6 days.

## Freezing Peaches

1 qt. of peeled peaches  
1/2 c. sugar  
1 1/2-2 Tbsp. of Fruit Fresh

Mix together and place in a freezer container.  
Seal airtight and freeze for up to 12 months.  
Thaw and enjoy :)

## Peeling Peaches

Boil a 5 qt. pan of water. Place 3-4 peaches in the boiling water for 1-2 minutes (may need extra time, but be careful not to cook them). Remove from boiling water and place into a bowl of ICE cold water...keep adding ice cubes. The skin should slide off of the peaches.

## ~ Our Peaches ~

Our peaches come FRESH from an orchard in Palisade, Colorado. They are tree ripened and picked the week that we deliver them to you. Different varieties ripen at different times, but below is a forecast for the fruit.

July

RISING STAR  
RED HAVEN  
GLOW HAVEN  
RED GLOBE

August

SUNCREST  
GLOWING STAR  
CREST HAVEN  
JH HALE

September

RYAN SUN

## ~ Other Produce ~

Other produce that we may have, depending on season and availability from the orchard:

BING CHERRIES  
OLATHE SWEET CORN  
PEARS  
PLUMS

# Fresh Colorado



# Fruit Recipes

## Compliments of The Peach Fam

D&L Enterprises  
dandlpeaches@gmail.com  
www.thepeachfam.com

785-839-4443 or  
316-308-4383

## Best Fresh Peach Pie

CRUST: 3 c. flour, 1 1/4 c. butter flavored Crisco. Take 1 egg (beat until lemon color), 1 tsp. vinegar, 5 Tbsp ice water. Work into the flour mixture with a fork. Roll out into a thin layer and place in the pie pan. Pinch excess crust along the edge of pie pan.

FILLING: 4 c. fresh sliced peaches, 1 c. sugar, 1/3 c. flour, 1/8 tsp almond extract. Mix and pour into a 9" crust. Bake at 375 degrees for 55 min.

## Debbie's Easy Pie Crust

2 c. flour  
1 c. Crisco  
1/4 tsp. salt

Mix ingredients and cut them together with a pastry cutter into small pea size pieces. In a separate bowl, mix another 1/4 c. flour and 1/2 c. water and mix into a paste. Pour wet mixture over the dry ingredients. Mix together with your hands. Dough will be sticky. Make a ball about a baseball size. Gradually add flour to make the dough able to be rolled out. Roll out dough with a rolling pin to about an 1/8" thickness, or desired crust thickness, and able to cover a 9" pie plate.

## Peach Salsa

4 c. chopped ripe peaches  
1/2 c. diced green chilies  
1/2 c. chopped onion  
1/4 c. chopped cilantro  
2 Tbsp. lemon juice  
1/2 Tbsp. garlic powder  
Salt to taste

Refrigerate for 2 hours before serving.

## Blueberry/Peach Pie

1 batch Easy Pie Crust dough  
2 c. sliced unpeeled peaches  
1 c. blueberries  
1 c. sugar  
2 Tbsp. minute tapioca  
2 Tbsp. lemon juice

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

## Peach Smoothie

Blend together 1 peach, 1 c. vanilla or plain yogurt, and 2 c. ice. Enjoy!!

## Easy Kansas Cobbler

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

In a bowl, gently toss peaches with 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 and 1/2 c. sugar. Stir in milk and mix well. Pour evenly over margarine. Do not stir. Top with peach mixture. Bake at 350 degrees for 50-55 min. Serve warm with ice cream.

## Peach Dumplings

4 firm ripe peaches, quartered  
(2) 8 oz. tubes of crescent rolls  
1 stick of butter or margarine  
1 1/2 c. sugar  
1 tsp. cinnamon  
12oz can of Mt. Dew

Unroll crescent rolls and place one quarter of a peach at the tip of the crescent roll and roll up to the thicker end. Pinch extra dough around the peach. Place dumplings in a 9x13 greased pan. In a separate bowl, melt butter and stir in sugar and cinnamon. Evenly distribute the sugar mixture over the dumplings. Pour the Mt. Dew over all. Bake at 350 degrees for 35-45 minutes. Serve with whipped cream or ice cream.

## Peach Crisp

Peach Mixture:

8 c. peaches, sliced  
4 Tbsp. flour  
1 c. sugar  
3/4 c. water  
2 tsp. cinnamon  
1/2 tsp. nutmeg

Topping:

1 1/2 c. quick oats  
1 1/2 c. brown sugar  
1 1/2 c. flour  
1 c. butter

Combine peach mixture & place in a greased 9x13 baking dish. Mix topping ingredients...except the butter. Cut the butter into the mixed topping and pour evenly onto of peaches. Bake at 350 degrees for 50-55 min. Serve warm or cold. Great with ice cream. [

