



Belinda Smith-Sullivan's peach-inspired recipes will allow you to enjoy warm, summery flavor all year long with tasty sweet and savory dishes.



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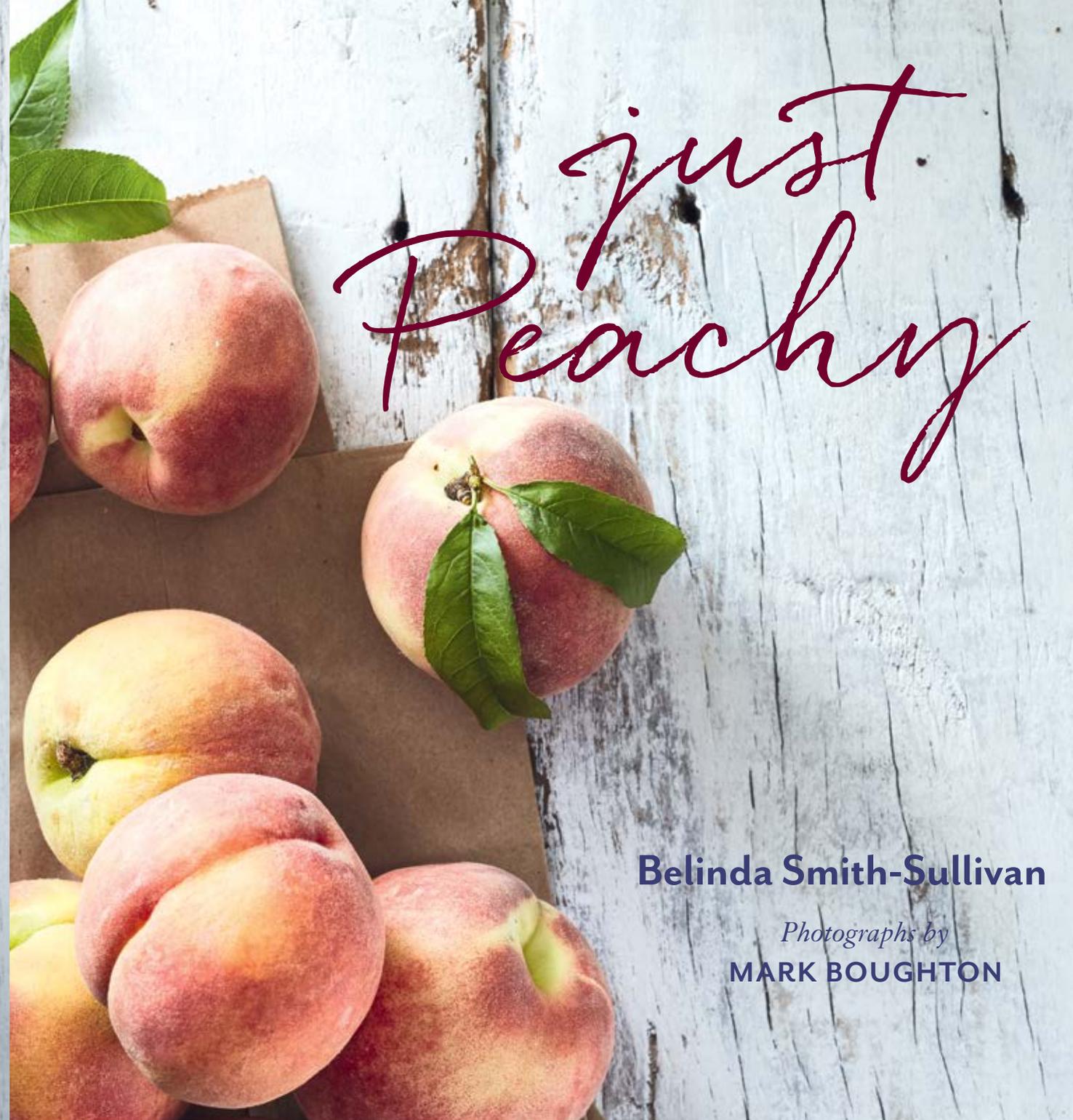
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JUST PEACHY

Belinda Smith-Sullivan



just Peachy

Belinda Smith-Sullivan

Photographs by
MARK BOUGHTON

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Blackberry-Peach Buckle

Serves 8 to 10

The buckle, the almost-forgotten American pie, was the precursor to the coffee cake. While the preparations are similar, a coffee cake will generally be finished on top with a layer of streusel. Not so for the buckle, which is finished with more of whichever fruit for which it is named. Feel free to make this recipe using blueberries, raspberries, or any berries of your choice. For a more rustic presentation, this dish is spectacular when served in a cast iron skillet.

2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon kosher salt
½ teaspoon cardamom
8 tablespoons unsalted butter, room temperature
¾ cup sugar
1 large egg, room temperature
1 teaspoon vanilla extract
½ cup milk
2 to 3 peaches, sliced (peeled or unpeeled)
1 pint blackberries
Confectioners' sugar, for dusting

Preheat oven to 350 degrees F. Spray a 9-inch springform pan with baking spray.

In a medium bowl, combine the flour, baking powder, salt, and cardamom.

In the bowl of a stand mixer, cream the butter until it is a pale yellow. Add the sugar and continue beating until thoroughly mixed. Add the egg and vanilla. Add flour mixture, alternating with the milk, until well mixed.

Pour the batter into the prepared pan and add the peaches and blackberries, spreading evenly. Bake for 1 hour, or until golden brown and a cake tester inserted into the center comes out clean.

Let cool completely in pan. Remove sides and dust with confectioners' sugar. Serve at room temperature.

Crab Cakes with Peach-Jalapeño Salsa

SALSA

- 2 peaches, peeled and diced, divided
- 1 jalapeño, peeled and finely diced
- ¼ cup freshly squeezed lime juice
- 2 tablespoons finely chopped fresh cilantro
- ¼ cup honey
- 1 tablespoon finely chopped red onion

CRAB CAKES

- 1 tablespoon unsalted butter
- 2 tablespoons olive oil, plus more for frying
- ¾ cup sliced green onions
- 1 clove garlic, minced
- 1 pound lump crabmeat, picked over to remove any shells
- 1 ½ cups breadcrumbs, divided
- ⅓ cup heavy cream
- 1 large egg
- 2 tablespoons freshly squeezed lemon juice
- 1 tablespoon Dijon mustard
- ½ teaspoon Peri Peri Spice Mix (see facing page)
- ¼ cup chopped fresh parsley
- Lemon wedges, for garnish

Makes 8

This recipe is inspired by my good friend Geeta Narian, with whom I had the pleasure of sharing many a meal during my three years living in Johannesburg, South Africa. There, you'll find a rich history of South African, Afrikaans, and Indian food. This is her Indian family's fish cake recipe that I easily adapted for crab cakes. It uses peri peri, which can refer to either the blazing-hot African bird's eye chile or a complex spice blend popular in South Africa. The crab cakes use the spice blend, not the pepper that registers 175,000 on the Scoville scale. Try the spice blend on chicken and pork too—think of it as South Africa's rendition of jerk seasoning. I peel the jalapeños for the salsa, which I often do for dishes that are not cooked.

SALSA

In the bowl of a food processor, combine half the peaches and the remaining salsa ingredients. Pulse until smooth. Stir in the remaining peaches and chill until ready to serve.

CRAB CAKES

In a large skillet over medium heat, melt the butter and 2 tablespoons olive oil. Sauté the onions for 3–4 minutes, and then add the garlic. Sauté for an additional minute until onions are soft. Set aside to cool.

Gently mix together the cooled onions (setting the skillet aside for later use), crabmeat, ½ cup of the breadcrumbs, cream, egg, lemon juice, mustard, spice mix, and parsley. Cover and chill for 30 minutes.

Shape the crab mixture into eight 3-inch cakes and coat with the remaining 1 cup breadcrumbs.

Heat 2–3 tablespoons olive oil in the reserved skillet over medium heat. Cook the crab cakes for 4–5 minutes on each side, until golden brown. Drain on paper towels and keep in a warm oven until ready to serve. Serve with the Peach-Jalapeño Salsa.

PERI PERI SPICE MIX

Mix all ingredients together and store in a glass jar.

PERI PERI SPICE MIX

- 1 teaspoon ground cayenne pepper
- ½ teaspoon crushed red pepper flakes
- 2 teaspoons paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- ½ teaspoon ground ginger
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- ½ teaspoon dried lemon peel
- 1 teaspoon dried oregano



Mascarpone Prosciutto Peach Crostini

Makes 12

1 large firm peach, cut into
12 thick slices
Olive oil spray
½ cup balsamic vinegar
12 crostini (recipe follows)
4 ounces mascarpone
Arugula
6 slices prosciutto, halved

CROSTINI

1 baguette, diagonally sliced
Olive oil spray

What I like about this appetizer is its versatility: make it with grilled peaches or plain crostini or just sliced baguette, prosciutto or not, or drizzled with reduced balsamic or honey. This is the peach appetizer of endless possibilities.

Spray peaches with olive oil. On a grill pan or outdoor grill at medium heat, place peach slices crosswise so they don't fall through the grates. Grill for 2–3 minutes on each side until you see grill marks. Do not allow to get too soft. Remove from grill.

In a small saucepan over medium-high heat, bring the vinegar to a boil. Reduce to a simmer and let cook until reduced by half. Remove from heat and let cool.

Place crostini on a large serving platter. Spread each slice with mascarpone. Top each with arugula, a piece of prosciutto, and a peach slice. When ready to serve, drizzle with the balsamic reduction. Transfer any leftover reduction to a small jar and refrigerate.

CROSTINI

Preheat oven to 350 degrees F. Spray each slice with olive oil on both sides. Place on a sheet pan and bake for 15–20 minutes, until slightly golden. Cool on pan. Store in a ziplock bag if not using immediately.





Peach-Avocado Pasta Salad

Serves 4

This sweet-meets-savory pasta salad makes a good side when serving an outdoor meal. Nothing here to spoil if left out while you enjoy your meal and guests.

8 ounces ditalini pasta, or other small pasta shapes

¼ cup extra virgin olive oil

3 tablespoons blood orange vinegar

1 tablespoon chopped fresh basil

Kosher salt and freshly ground black pepper, to taste

2 ears corn, cooked and kernels cut off the cob

2 Haas avocados, sliced and tossed with lemon juice

2 large peaches, quartered or sliced and tossed with lemon juice

Cook the pasta according to package instructions. Meanwhile, in a measuring cup with a spout, blend the oil, vinegar, basil, salt, and pepper. Drain and cool the pasta. If pasta starts to get dry, toss with a tablespoon of dressing.

Transfer pasta to a large serving bowl or platter. Place the corn, avocados, and peaches on top of pasta; toss lightly with dressing. Refrigerate if not serving immediately.

Peachy Strawberry-Kiwi Sangria

Serves 6

3 peaches, peeled and sliced
1 ½ cups sliced strawberries
2 kiwis, peeled and sliced
½ cup peach schnapps or
brandy
3 tablespoons sugar
1 (750 ml) bottle white wine,
chilled
2 cups sparkling water or
club soda, chilled
Lemon wedges, for garnish

A refreshing, fruity drink to serve a crowd or take along on a picnic or warm-weather tailgating. Feel free to change it up with any of your favorite fruits.

In a pitcher, combine the peaches, strawberries, and kiwis. Pour the schnapps over the fruit and sprinkle with sugar. Cover and refrigerate for 2 hours or overnight.

Stir in the wine and sparkling water. Serve over ice and garnish with lemon wedges.

