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A JERSEY FRESH PEACH!**  
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**JERSEY FRESH PEACH PARTY 2009  
RECIPES FROM PARTICIPATING RESTAURANTS**

COLLINGSWOOD/CAMDEN COUNTY/PHILADELPHIA AREA  
**The Tortilla Press, 856-869-3345 [www.thetortillapress.com](http://www.thetortillapress.com) Chef Mark Smith**

*The Tortilla Press Recipe #1: Chicken Skewers with Roast Peach Salsa dipping sauce*

Makes 16 skewers (serves 3-4 as an appetizer)

Salsa dipping sauce

8 med Jersey peaches

¼ red onion

½ red bell pepper

½ green bell pepper

1 jalapeño pepper

4 sprigs cilantro

1 tbsp lime juice, fresh squeezed

1 tbsp ancho chile powder

1 tsp salt

¼ tsp chile de arbol powder

\*Roast the peaches in a 350 degree oven for 15 minutes. Mince red onion, green & red bell peppers & jalapeno.

\*Set in bowl. Add chopped cilantro & lime juice. Remove peaches from oven & peel when able to handle.

\*Each peach can then be pitted and diced into small pieces (a small dice), then add to minced ingredients.

\*Puree other 2 in blender with salt, ancho & chile de arbol powder. Pour over other ingredients & adjust seasoning for salt, sweetness & spiciness to taste.

Chicken Skewers

1 pound skinless boneless chicken breast

2 tbsp fresh squeezed lime juice

2 tbsp olive oil

½ tsp salt

½ tsp ancho chile powder

1 tsp granulated garlic (this is dry, like a powder, but not to be confused with garlic powder)

\*Cut the chicken breast into 1 oz strips & lightly flatten with a mallet.

\*Mix remaining ingredients in small bowl & toss in the strips.

\*Place each strip on a skewer & grill till just cooked through. Served skewers with peach salsa spooned over top. Pass extra salsa for dipping.

*The Tortilla Press Recipe #2: Chicken, Peach and Brie Quesadilla Makes four quesadillas*

4 flour tortillas, 8" each

6 oz Brie, sliced ¼" thick

6 oz grilled and sliced chicken breast

2 TBSP clarified butter

1 tsp Ancho Chile powder

8 slices of fresh peaches

\*Heat medium sized skillet on low heat.

\*Add butter & grilled chicken strips and warm through.

- \*Place tortillas on a griddle; place ½ oz of brie on each tortilla.
- \*Top with 1.5 oz of chicken & 2 slices of peach.
- \*Cook till tortilla begins to crisp and brie melts. Fold over; cut into thirds and serve with 2 tsp of peach salsa.

Salsa dipping sauce

- 8 med Jersey peaches
- ¼ red onion
- ½ red bell pepper
- ½ green bell pepper
- 1 jalapeño pepper
- 4 sprigs cilantro
- 1 tbsp lime juice, fresh squeezed
- 1 tbsp ancho chile powder
- 1 tsp salt
- ¼ tsp chile de arbol powder

- \*Roast the peaches in a 350 degree oven for 15 minutes.
- \*Mince red onion, green & red bell peppers & jalapeno. Set in bowl. Add chopped cilantro & lime juice.
- \*Remove peaches from oven & peel when able to handle.
- \*Each peach can then be pitted and diced into small pieces (a small dice), then add to minced ingredients.
- \*Puree other 2 in blender with salt, ancho & chile de arbol powder.
- \*Pour over other ingredients & adjust seasoning for salt, sweetness & spiciness to taste.

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TOMS RIVER/OCEAN COUNTY/JERSEY SHORE  
**The River Market 732-505-8090 [www.rivermarketcafe.com](http://www.rivermarketcafe.com)**

Grilled Mahi Mahi topped Fresh Grilled New Jersey Peach and Tomato Salsa over a Smokey Chipotle Nage

- 8 oz Mahi Mahi Filets
- 1 tsp olive oil
- Salt and Pepper
- 2 oz Chipotle Butter Nage
- 4 oz Grilled New Jersey Peach and Tomato Salsa
- \*Brush Mahi Mahi with Olive oil and grill over a medium high grill approximately 6 minutes each side or until cooked through.
- \*Place 2 oz chipotle sauce on plate and place Mahi over sauce, top with grilled peach salsa.

Grilled New Jersey Peach and Tomato Salsa

- 3 ripe New Jersey Peaches, Peel, halved and pitted
- 2 ripe New Jersey Tomatoes
- ½ large red onion, diced
- ½ a minced Jalapeño
- 1/4 cup Cilantro, chopped
- juice from 1 lime
- 1 tsp of kosher salt
- \*Brush hot grill with cooking oil, grill peaches until lightly charred, cool and dice peaches and tomatoes, red onion Jalapeño and mix with chopped cilantro, lime and salt. Let sit ½ hour before using.

Chipotle Butter Nage

- ½ yellow onion or 1 ea. Shallot - julienne
- ½ C dry white wine
- ¼ C lemon juice
- ½ tsp of Chipotle Peppers in Adobo Sauce
- 2 oz. Heavy cream
- ½ pound butter - cubed
- Kosher salt
- Fresh cracked black pepper
- \*Put julienne onion, white wine and Chipotle Peppers in a small sauce pot. Bring to a simmer and reduce amount by one half.
- \*Reduce heat to low and add heavy cream.
- \*Gently whisk in cold butter cubes one at a time until sauce has thickened. Season to taste and strain through a fine mesh strainer. Cover and hold in a warm place.

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LONG BRANCH/MONMOUTH COUNTY/JERSEY SHORE
Jesse's Cafe & Catering, 732- 229-6999 www.westendvillage.com

Jesse's Cafe & Catering Recipe: Juicy Jersey Peach Soup

- 1 Quart Fresh Jersey Peach Juice
2 dozen Fresh Jersey Peaches blanched, & pureed
2 TBL. Soy garden spread or sweet butter
2-roasted spicy red peppers-minced
1 bunch scallion small dice
2 cloves roasted garlic minced
1/2 tsp. Ground cloves
1/2 tsp.fresh grated nutmeg
1/2 tsp. Salt

- 1-cup crème fraiche or sour cream
1 bunch fresh chives minced
\*You will need lots of peaches for this recipe so just purchase a bushel while they are in season.
\* Juice washed peaches making a quart of juice and set aside.
\*Blanch 24 peaches. Rub off skin, pit, and puree in batches in blender adding peach juice for thick soup consistency.
\*Using either the Soy Garden or sweet butter, sauté peppers, scallions, garlic, and spices until tender.
\*Add to soup and chill for at least 2 hours. Serve in chilled bowls topped with chives and cream.

LONG BRANCH/MONMOUTH COUNTY/JERSEY SHORE
Mix Lounge & Food Bar, 732-923-9100

Mix Lounge & Food Bar, Recipe #1 Peach & Almond "Semifreddotini" Serves 6

- 4 ripe firm ripe peaches, pitted, peeled, chopped
8 ounces Vodka
3 ounces Amaretto
4 ounces Heavy Cream
2 ounces White Crème De Cacao
1 cup ice
3 scoops of Vanilla Ice Cream
6 Amoretti Cookies Crushed to fine crumbs
Ground Cinnamon for garnish
4 ounces Chocolate Sauce

- \*Coat 6 martini glass rims with chocolate sauce & dip rims into Amoretti Cookie crumbs.
\*Add peaches, vanilla vodka, Amaretto, heavy cream, White Crème De Cacao, vanilla ice cream & ice to a large Blender & Puree till Smooth.
\*Fill martini glasses with cream mixture & sprinkle with cinnamon.

Mix Lounge & Food Bar, Recipe #2: Peach Tea Sangria

- 1 bottle Pinot Grigio wine
6-8 ripe slightly firm ripe peaches, pitted & sliced into large chunks
8 ounces Lemon Vodka
3 ounces Grand Marnier
6 ounces White Grape Juice
Juice of 2 Lemons
2 Tb Fine Sugar or Bar Sugar
3 English breakfast Tea Bags
2cups of hot water
1 bottle lemon Soda (7up or Sprite)
1 lime cut in wedges
6 ounces Raw Sugar
Mint sprigs for garnish

- \*Add tea bags to hot water & steep for 10 minutes. Remove & discard tea bags, reserving liquid

- \*Add white wine, peaches, lemon Vodka, Grand Marnier, white grape juice, lemon juice, sugar & tea mixture to a large pitcher or jar, stir(entire mixture should be light tea color).
- \*Cover with plastic wrap & let stand for 1-2 hours in a cool place.
- \*Place Raw Sugar in small round plate. Rub glass rim with lime & dip into Raw Sugar.
- \*Fill glasses with ice and pour Sangria ¾ full then add lemon soda. Garnish with mint leaves.

Mix Lounge & Food Bar, Recipe #3: Spiced Peach Wine Serves 6

- 1 bottle good quality Red Wine
- 1 Tb Black Peppercorns
- 2 Cinnamon Sticks
- 3-4 Whole Cloves
- 2 Tb Bar Sugar or Fine Sugar
- 2 ounces Cognac
- 4 ripe firm ripe peaches, pitted & sliced into wedges
- \*Add red wine, peppercorns, cinnamon sticks, cloves & sugar in a non reactive pot.
- \*Simmer for 4-5 minutes. Strain out solids and cool.
- \*Add peaches & cognac, cover & put in refrigerator for 2-3 hours.
- \*To serve, ladle in large chilled wine goblets.

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NEW BRUNSWICK/MERCER COUNTY

**Frog and The Peach, 732-846-3216 [www.frogandpeach.com](http://www.frogandpeach.com) Chef Bruce Lefebvre**

Frog and The Peach Recipe: Pickled Peaches For 8-12 peaches

- 2 C water
- ¼ C kirsch(cherry liquor)
- ½ C red wine vinegar
- 2 T honey
- ½ tsp peppercorns
- 4 ea cloves
- 2 ea allspice
- ½ pc cinnamon
- 1 tsp coriander
- 1 ea bay leaf
- \*Bring above ingredients to a boil and simmer for 5 minutes
- \*Peel peaches with peeler and cut into segments
- \*Blanch as necessary to soften a little (may not be necessary)
- \*Strain and/or pour hot liquid over peaches, cover and put in walk-in (refrigerator)
- \*Store in the pickling liquid. These will keep for 3 weeks under refrigeration

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HIGHTSTOWN/MERCER COUNTY

**Bistro Soleil, 609-443-9700 [www.bistrosoleil.com](http://www.bistrosoleil.com) Chef/owner Jim Hayes**

Bistro Soleil Recipe: Grilled pork chop with moroccan spiced peaches amd horseradish mashed potatoes. Serves 4

- 4 french cut pork chops
- 2 large freestone peaches
- 1 tbsp brown sugar
- 1 tsp cumin seed
- ½ tsp coriander seed
- 2 cloves
- 4 white peppercorns
- ¼ cup white wine
- 2 large idaho potatoes
- 1 tbsp prepared horseradish
- \*Boil potatoes with skin on. Holding with a towel, peel potatoes and pass through a food mill into a medium sauce pot. Turn heat on low and mix potatoes with 2 tbsp unsalted butter, 2 tsp salt, 1 tsp white pepper and horseradish. Take off heat and cover.

- \*Season pork chops with salt and pepper, then place on a hot grill and cook on medium flame until internal temp is 145 degrees. Take off grill and let rest
- \*Place spices in a hot, dry saute pan and toast until very fragrant, making sure to keep the pan moving so spices don't burn. Place spices in a spice mill and grind.
- \*Halve peaches, remove stone and cut into segments
- \*In a hot saute pan, melt 1 tbsp unsalted butter. Place peach segments in pan and caramelize. Add spices and saute 30 seconds more.
- \*Add white wine away from flame and place pan back over flame. (white wine may ignite when placed back over flame). Reduce wine by half until liquid begins to thicken. Remove from heat and melt in 1 tbsp unsalted butter.
- \*Place ¼ of horseradish potatoes in center of each plate. Place one pork chop on top of each mound of potatoes. Spoon ¼ of peaches and sauce over each chop.

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TRENTON/MERCER COUNTY/DELAWARE RIVER AREA

**The Archives, Trenton Marriott at Lafayette Yard** (609-656-4500) [www.trentonmarriott.com](http://www.trentonmarriott.com) Chef Felipe Marquez

***Jersey Blueberry Semifreddo Sabayon with fresh Jersey Peach Salsa and Whipped Cream***

- 11 whole eggs
- 5 oz sugar
- 4 oz dark rum
- 5 oz heavy cream
- 1 pt Jersey blueberries
- 8 oz of diced Jersey peaches
- 2 oz chiffinade OF fresh mint
- 2 oz Whipped cream
- \*Mix the whole eggs with the sugar and whip in double boiler until the temperature of 160 degrees is reached
- \*Remove from heat, place in a mixer with a whip attachment
- \*Whip until mixture triples in volume it should take around 11-14 minutes
- \*In separate bowl, whip heavy cream until it forms a peak
- \*Mix blueberries with rum to coat
- \*Mix together the sabayon, blueberries, and whipped cream and freeze. It should have the consistency of ice-cream.
- \*Mix fresh diced peaches and top with mint as garnish; finish with fresh whipped cream

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SEWELL/GLOUCESTER COUNTY/MULLICA HILL AREA

**Barnsboro Inn, 856-468-3557** [www.barnsboroinn.com](http://www.barnsboroinn.com)

***Barnsboro Inn Recipe #1: Peach chicken piccata***

- 6-8 chicken breast halves, boneless, no skin
- ½ c flour
- 1½ t salt
- ¼ t ground pepper
- ½ t paprika
- 3 T butter
- 2 T olive oil
- 2 peaches
- ¼ c chicken broth or water
- 3 T Galliano
- 3 T toasted pine nuts
- 3 T capers (optional)
- \*Put chicken breasts between 2 sheets of wax paper or plastic wrap; pound to flatten to about ¼-inch.
- \* In a shallow bowl, combine flour, salt, pepper and paprika; dredge chicken breasts to coat well.
- \*Blanch the peaches for 1-2 minutes and shock in cold water. Remove skins and pit. Slice into thin pieces.
- \*Heat butter and olive oil in a large skillet. Sautee chicken breast in batches, about 3 minutes on each side.

\*Drain off all but 2 T of fat. Sautee peaches lightly (don't cook to mush). Stir in chicken broth, scraping to loosen browned bits. Add Galliano and heat to simmer.

\*Return chicken to the skillet and heat until sauce is thick. Add capers and pine nuts.

Barnsboro Inn Recipe #2: Sour Cream Peach Kuchen

3 cups all purpose flour

1¼ c sugar, divided use

½ t baking powder

¼ t salt

1 c butter

5 white peaches (peeled and sliced)

5 yellow peaches (peeled and sliced)

1 t ground cinnamon

Topping:

4 egg yolks

2 c sour cream

2 T sugar

¼ T ground cinnamon

Kuchen

\*Preheat oven to 400 degrees F. Grease a 13x9- inch baking dish.

\*In a bowl, combine the flour, ¼ cup sugar, baking powder and salt.

\*Cut in butter until mixture resembles coarse crumbs.

\*Press onto bottom and 1-inch up sides of prepared baking dish.

\*Arrange peaches over crust. Combine cinnamon and remaining sugar. Sprinkle over peaches.

\* Bake at 400 Degrees for 15 minutes.

Topping

\*In a bowl, combine egg yolks and sour cream. Spread evenly over peaches.

\*Combine sugar and cinnamon, sprinkle over the top.

\*Bake 30-35 minutes longer or until golden.

Serve warm or cold.

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HOPEWELL/MORRIS COUNTY/PRINCETON AREA

**Brothers Moon, 609-333-1330 [www.brothersmoon.com](http://www.brothersmoon.com), Chef Will Mooney**

Brothers Moon Jersey Fresh Peach Party Menu for August 2009

Scallop ceviche with orange and basil dressing, Peach compote

Or Peach and tomato tartar with scallions, cucumber and pickled fennel dressing

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Panzanella salad with grilled peaches, arugula, heirloom tomatoes, cucumber and grilled shrimp

Or Spinach salad with roasted peaches, sweet roasted shallots, smoked bacon and croutons

in sherry vinaigrette

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Grilled peach pizza with stilton, arugula and grilled peaches

Or Almond crusted lamb rack with spicy peach chutney, broccoli and roasted potatoes

Or Grilled trout over wild rice salad, green beans and smoked peach puree sauce

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Peach and basil sorbet with meringue Or Peach Buckle

Menu changes periodically through the month

Menu to be priced ala carte

Brothers Moon Recipe #1 Peach Tart Serves 8 to 10

Crumb Topping-prepare ahead

1 lb. dark brown sugar

6 cups all purpose flour

1 1/4 lb. butter

1 cup oatmeal

Dough for crust

1½ cup all-purpose flour

1½ Sticks cold butter

1 T. sugar

Pinch of salt

2 –4 Tbs. ice water

\*Pulse to combine dough for crust ingredients in food processor.

\*Allow to rest in fridge for at least 15 minutes.

#### Filling

1 pint Peaches – peeled and chopped or sliced

1 Tbs. Sugar to sprinkle over peaches after placing in crust

¼ cup almonds

2–3 Tbs. sugar

2 Tbs. flour

\*Grind almonds, sugar & flour together in food processor till almonds are fine.

\*Roll dough on floured surface and then place into Tart Shell pan.

\*Place almond filling in bottom of shell. Cover this layer with rinsed peach slices. Sprinkle remaining sugar over peaches.

\*Sprinkle with crumb topping

\*Bake in a 350 degree oven till the shell is golden brown and peaches are soft and wilted.

\*Allow time for cooling, and then eat with ice cream.

#### White Chocolate Sauce (can be drizzled on plate or poured over tart)

¾ cup water

5 oz. sugar

¼ cup corn syrup

9 oz. white chocolate

\*Heat water, sugar and corn syrup.

\*Pour over white chocolate.

\*Stir till it all comes together.

#### Brothers Moon Recipe #2: Local Peach Buckle Yields 8 - 4 inch servings

##### Topping

½ stick butter (diced and cold)

½ cup sugar

1/3 cup flour

1 tsp cinnamon

1 tsp grated nutmeg

\*Combine all from above and use to top the buckle after it is in the cooking pan.

##### Batter

1 1/3 cup flour

¼ t. baking powder

½ t. salt

1½ stick butter (softened)

¾ cup sugar

2 t. vanilla extract

3 each eggs

3-4 cups chopped peaches

\*Sift together flour, baking powder and salt.

\*Separately beat butter and sugar until light and lemon colored.

\*Add vanilla to butter mix, then eggs one at a time.

\*Turn down speed of mixer and add sifted flour mix and then fruit.

\*Portion to desired size (recipe was made to fit 8 – 4 inch pie tins.

\*Place topping on evenly.

\*Bake 350 degrees for 45–55 minutes, till firm and golden brown.

Great with Vanilla ice cream!!! Eat and Enjoy.

#### Brothers Moon Recipe #3: White Wine Poached Peaches Serves 20 (depending on peach size serving)

1 bottle nice Dry White Wine – A Jersey Seval Blanc or Riesling

1 quart water  
½ cup Sugar  
2 sticks of Cinnamon  
Pinch of Nutmeg  
1 tsp. vanilla Extract  
8-10 Peaches

\*In a large stockpot simmer all above ingredients till peaches are fork tender. --Approx. ½ hour

\*Cool peaches in liquid.

\*Serve as desired.

Suggestions: Chocolate syrup, liqueur, Fromage Blanc

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BERNARDSVILLE/HUNTERDON COUNTY

**Bernards Inn, 908-766-0002 [www.bernardsinn.com](http://www.bernardsinn.com) Duane Hendershot, pastry chef**

Warm Peach and Almond Galette with Pistachio Ice Cream - Yield 8

Peaches

6 each Jersey Fresh Peaches, peeled, pitted, and sliced into wedges

2 Tbsp Cinnamon Sugar

Almond filling

8 oz Almond Paste

4 oz Butter

2 Tbsp Sugar

2 large Eggs

2 Tbsp Flour

\*Blend together the Almond Paste and the Butter until smooth

\*Add in the sugar and keep blending

\*Slowly add the Eggs till incorporated

\*Add the Flour and blend until smooth

\*\*Almond filling can be made ahead of time and stored in refrigeration for several days.

Crust

¼ Box Shredded Fillo Dough (Kataifi)

2 Tbsp Butter, Melted

1 Tbsp Sugar

8 3 ½ inch Pastry Rings or Tart Pans

\*Toss together the shredded fillo with the melted butter and sugar.

\*Separate equally and press into the tart rings or pans to cover the bottom.

\*Take your almond filling and spread on top of your crust evenly leaving a little gap uncovered around the edges

\*Take the sliced peach wedges and lay nicely arranged on top of the almond filling

\*Sprinkle the top of the peaches with cinnamon sugar

\*Bake at 350\* for 15 to 20 minutes

Serve warm topped with Pistachio Ice Cream

Pistachio Ice Cream

½ Cup Pistachio Nuts

2 Cups Heavy Cream

1 Cup Milk

1 Cup Sugar

6 Egg Yolks

\*Heat the heavy cream, sugar and pistachio nuts, stirring until all the sugar is dissolved

\*Place this mix in a blender and blend until the pistachios are fully chopped in the mix

\*Gradually stir the warm mixture into the milk and then into the egg yolks

\*Strain and Chill until ready to freeze

\*Freeze in a ice cream maker following the manufactures instructions.

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MILFORD/HUNTERDON COUNTY/DELAWARE RIVER AREA

**Milford Oyster House, 908-995-9411 [www.milfordoysterhouse.com](http://www.milfordoysterhouse.com) Chef Ed Coss**

Milford Oyster House Recipe #1: Shrimp & Peach Salad with Honey Mint Vinaigrette

3 small or 2 large NJ peaches, peeled and diced  
4 jumbo shrimp, cooked, chilled, and chopped  
2 mint leaves, julienned  
2 teaspoons NJ honey  
1 teaspoon rice wine vinegar  
1 tablespoon vegetable oil  
pinch of salt

\* Put mint leaves, honey, rice wine vinegar, and salt in a bowl.  
\*Whisk in vegetable oil. Add peaches and shrimp and stir.  
\*Serve over mixed lettuce.

Milford Oyster House Recipe #2: Cashew Crusted NJ Butterfish with Peach Salsa  
Salsa

12 peaches, peeled and diced  
1 jalapeño pepper, seeded and diced. Reserve 1/2 seeds  
1 Tablespoon fresh lime juice  
2 Tablespoons sweet red pepper, cut in small dice  
20 cilantro leaves, minced  
2 scallions thinly sliced  
1 pinch Kosher Salt

\*Place all ingredients in a bowl. Mix gently. Let sit for 1 hour for flavors to develop and meld.  
\*Meanwhile, prepare fish.

Butterfish

4 8 oz. Butterfish fillets  
1/2 cup flour  
1 egg, beaten  
2 cups toasted and chopped cashews

\*Lightly dust each piece of fish with flour.  
\*Egg wash each piece of fish.  
\*Press each piece of fish into nuts to coat.  
\*Heat butter in a sauté pan. Sauté fish until done, about five minutes per side. Serve with salsa.

Milford Oyster House Recipe #3: Peach Creamsicle

4 1/2 oz peach infused vodka\*  
1 oz. Licor 43  
1/2 ounce half and half

\*Pour all ingredients over ice and shake. Serve in a chilled glass. Garnish with a peach slice.  
\*To make the infused vodka, Place 12 peeled and crushed peaches in a wide mouth jar.  
\*Add 4 tablespoons honey.  
\*Pour 1 bottle of vodka over peaches. Seal jar and let sit for 4-5 days.  
\*Strain mixture before using.

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KENILWORTH/BERGEN COUNTY/NORTHEAST AREA  
BoulevardFive72, 908-709-1200 [www.boulevardfive72.com](http://www.boulevardfive72.com) Chef Scott Snyder

Grilled Jersey Peach & Octopus Salad- Duck Prosciutto | Lemon Vincotta Vinaigrette

2 Jersey peaches  
1 Pound fresh octopus  
6oz cured duck breast  
1 cup baby arugula  
1cup Upland cress  
1 red onion  
2oz Vincotta  
8oz extra virgin olive oil  
1/2 tsp lemon oil  
1/2 lemon  
1oz red wine vinegar

1tsp honey

1 clove garlic

\* Poach octopus in court bouillon for 4 min., marinate in garlic + 2oz olive oil and lemon oil (few drops) for at least 3 hours.

\* Slice duck breast paper thin, lay out on wax paper

\* Cut peaches into half's then quarter each half, drizzle with 1/2oz olive oil and season S+P.

\* Slice red onion 1/8 inch. Marinate with red wine vinegar ,Honey and S+P for 1hour.

\* Season and grill Octopus and peaches for about 3 min.

\* Slice octopus thin on the bias, toss in bowl with greens and duck prosciutto.

\* add 1oz vincotta + 2oz olive oil , squeeze 1/2 lemon on salad ,season and toss.

\* Place grilled peach's 3 each on edge of plate, pile salad in the middle.

\* Garnish with small pile of red onion on side, serve

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CHATHAM/MORRIS COUNTY

Jessica Romeo, independent chef [www.scrumbcious.com](http://www.scrumbcious.com)

Peach Blueberry Galette with Cornmeal Crust (makes one 10-inch galette or 2 smaller ones)

Cornmeal Crust

1 cup all-purpose flour

1/2 cup cornmeal

1 tsp kosher salt

1 tsp granulated sugar

1 stick (1/2 cup) unsalted butter, cold, cut into small pieces

approximately 1/4 cup ice water

\*Place the flour, cornmeal, salt and sugar in the bowl of a food processor, pulse to combine.

\*Add butter pieces and process until the mixture just resembles coarse meal. While the machine is running, start to pour the water through the feed tube in a slow, steady stream, just until the dough holds together.

\*Turn the dough onto a lightly floured surface and slightly knead until it all comes together into a ball. Flatten the ball into a disk, wrap tightly in plastic wrap, and refrigerate for at least 1 hour but not more than 1 day before using.

Peach Blueberry Galette

1 recipe for Cornmeal Crust

1 - 1/2 pounds fresh Jersey peaches, pitted and cut into sixths

1 cup fresh Jersey blueberries

1/2 cup granulated sugar

Juice from 1/2 lemon

2 Tbsp cornstarch

1/8 tsp salt

1 large egg, lightly beaten

Sanding sugar for sprinkling

\*Preheat oven to 375 degrees F.

\*On a lightly floured surface, roll out dough to about a 14-inch circle, about 1/8 inch thick. Transfer dough to a parchment paper-lined baking sheet and refrigerate until fruit mixture is combined.

\*In a mixing bowl, gently combine ingredients, fruit through salt.

\*Arrange the fruit mixture on top of the cornmeal crust, leaving about a 2-inch border all the way around.

\* Fold the border over the fruit mixture, overlapping with each fold and pressing lightly to adhere the folds.

\*Brush edges with egg and sprinkle with sanding sugar.

\*Bake until crust is golden and juices are bubbling, about 45 minutes.

\*Transfer to a wire rack to cool.

\*Serve at room temperature or warm with vanilla ice cream for an extra special treat!

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