



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home

Edition #10

Is there anything better than a ripe, juicy, sweet-tart summer peach? We think not! With the arrival of the Martin Family Orchard peaches in the stores, now is a “peachy” time to experiment with this luscious fruit!

Melon-and-Peach Salad with Prosciutto and Mozzarella

One 1½-pound honeydew melon - seeded, peeled, and thinly sliced
1 peach, peeled and thinly sliced
1 tablespoon extra-virgin olive oil
2 teaspoons white balsamic vinegar or balsamic vinegar

Salt and freshly ground pepper
2 tablespoons chopped basil (or ¼ cup, if not using marjoram)
2 tablespoons chopped marjoram (optional)
8 ounces fresh mozzarella, chopped
8 thin slices of prosciutto (2 ounces)

In a bowl, toss the melon and peach with the oil and balsamic; season with salt and pepper. Let stand for 5 minutes. Stir in the herbs and cheese. Transfer the salad to a platter, top with the prosciutto and serve. Serves 4.

Peach Sangria

1 pound fresh yellow peaches, peeled if desired, and sliced
¼ cup sugar

¾ cup peach liqueur or peach schnapps
750 ml. bottle fruity white wine
1 liter ginger ale, chilled

Place the sliced peaches into the bottom of the sangria pitcher.

Make simple syrup: In a small saucepan, bring ¼ cup of sugar and ½ cup of water to a boil. Stir until the sugar dissolves completely. Remove from heat and let it cool.

Pour the simple syrup, peach liqueur, and white wine over the peaches. Stir. Place the pitcher in the refrigerator and let it sit for at least 2 hours, up to overnight.

When ready to serve, top the pitcher off with chilled ginger ale and stir gently. Serve in wine glasses, allowing a piece of fruit or two into each glass. Makes 8 servings.

Note: The ginger ale will lose its carbonation quickly in the pitcher but will still add a great flavor. For a more sparkling sangria, top the glasses off, rather than the pitcher. Fill each glass a little more than half full of sangria and top off with ginger ale. This will make the final beverage more carbonated and sparkling.

Creamy Peach Tart with Smoky Almond Crust

2 cups vanilla wafer cookies,
such as Nilla Wafers (5 ounces)
½ cup smoked almonds
¼ cup plus 2 tablespoons sugar, divided
4 tablespoons unsalted butter, melted

8 ounces cream cheese, softened
¼ cup sour cream
1 egg
2 firm, ripe medium peaches,
peeled and cut into thin wedges

Preheat the oven to 350°F. In a food processor, combine the vanilla wafers with the almonds and 2 tablespoons of the sugar and process until fine. Add the melted butter and pulse until the crumbs are evenly moistened. Press the crumbs into the bottom and ½ inch up the side of a 9-inch springform pan. Bake for 10 minutes, until the crust is set.

Meanwhile, wipe out the food processor bowl. Add the cream cheese, sour cream, egg and 2 tablespoons of the sugar and process until smooth. Pour the custard into the crust and bake for 15 minutes, until set. Let the tart cool slightly and transfer to the freezer to chill, about 15 minutes.

In a bowl, toss the peaches with the remaining 2 tablespoons of sugar. Arrange the peaches in 2 concentric circles over the custard. Remove the ring, cut the tart into wedges and serve.
Serves 8.

Balsamic Grilled Steak Salad with Peaches

1 pound flank steak, trimmed of fat
¼ cup balsamic vinegar
1 clove garlic, minced
1 tablespoon brown sugar
1 tablespoon vegetable oil
Kosher salt
Freshly ground black pepper
¼ cup extra-virgin olive oil
Juice of 1 large lemon

6 cups baby arugula
2 peaches, thinly sliced
⅓ cup crumbled blue cheese or feta
6 slices of cooked thick-cut bacon, crumbled
(optional)
Homemade croutons (hearty bread cut into cubes,
tossed in olive oil and baked at 350°F until
crisp), optional

Add steak to a large Ziploc bag or baking dish and toss in balsamic vinegar, garlic, and brown sugar. Let marinate 20 minutes at room temperature.

Heat a grill or grill pan to high. Rub steak with vegetable oil and season generously with salt and pepper.

Grill until desired doneness, 3 minutes per side for medium rare. Let rest 5 minutes, then slice.

Meanwhile, make dressing: In a small bowl whisk together olive oil and lemon juice and season with salt and pepper.

Arrange salad: In a large serving bowl, add arugula, peaches, blue cheese or feta, (bacon and croutons, if using) and steak. Drizzle with dressing and gently toss. Serve immediately. Makes 4 servings.