



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home

Edition #12

What's the difference between a nectarine and a peach? The nectarine is actually a type of peach, minus the fuzz! Their skin is thinner, so you never have to peel them. When you're choosing nectarines at the store, they should smell intensely sweet and fragrant!

Nectarine and Cream Cheese Monte Cristos

3 tablespoons unsalted butter	Pinch of cinnamon
4 nectarines, cut into ½-inch wedges	6 ounces cream cheese, softened
3 tablespoons light brown sugar	8 slices of firm-textured bread
4 large eggs	Confectioners' sugar and fresh berries, for serving
½ cup milk	

In a medium skillet, melt 2 tablespoons of the butter. Add the nectarine wedges and cook over moderately high heat, stirring occasionally, until softened, 2 to 3 minutes. Add the brown sugar and cook, swirling the pan, just until dissolved, about 1 minute. Transfer the nectarines to a plate.

In a 9-inch by-13-inch baking dish, whisk the eggs with the milk and cinnamon. Spread the cream cheese on the bread. Spoon the nectarines on half of the slices and close the sandwiches, pressing lightly. Soak the sandwiches in the egg mixture, turning to coat.

Melt ½ tablespoon of the remaining butter on a nonstick griddle or in a large skillet. Add the sandwiches to the skillet and cook over moderately high heat until browned on the bottom, about 5 minutes. Transfer the sandwiches to a plate. Melt the remaining ½ tablespoon of the butter on the griddle. Invert the sandwiches onto the griddle and cook over moderate heat until browned on the bottom and cooked through, about 5 minutes. Transfer the sandwiches to plates and sift confectioners' sugar on top. Garnish with berries and serve. Makes 4 breakfast sandwiches.

Marinated Feta with Nectarine and Tomato Fattoush

3 tablespoons red wine vinegar	2 nectarines - halved, pitted and cut into ½-inch wedges
¼ cup extra-virgin olive oil	2 medium heirloom tomatoes, cored and cut into 1-inch pieces
1 teaspoon crushed coriander seeds	1½ cups broken pita chips
Kosher salt	¼ cup finely chopped dill, plus small sprigs for garnish
Pepper	

Place the feta in a small rimmed dish in an even layer. In a small bowl, whisk the vinegar with the olive oil, coriander seeds and a pinch each of salt and pepper. Pour the marinade over the feta and let stand at room temperature for 30 minutes, turning the cheese over after 15 minutes.

Transfer the feta to plates or a platter. In a large bowl, toss the nectarines with the tomatoes, pita chips and the feta marinade. Add the chopped dill and season with salt and pepper; toss again. Spoon the salad over the feta and garnish with dill sprigs. Serve right away.

Make Ahead: The marinated feta can be refrigerated overnight. Let stand at room temperature for 30 minutes before serving.

Raspberry Gelatin with Nectarines

4 half-pints raspberries
1 cup water
½ cup sugar

1 envelope unflavored gelatin
½ cup finely diced peeled nectarines
Lightly sweetened whipped cream

In a medium saucepan, combine the raspberries with the water and cook over moderately high heat, crushing the berries with a potato masher or a fork, until very juicy, 5 to 6 minutes. Pour the hot berries into a fine stainless-steel sieve set over a medium bowl and let drain.

Gently stir the berry mixture, scraping it up from the bottom of the sieve with a spatula; don't press on the solids or the gelatin will be cloudy. You should have 2 cups of juice. Stir in the sugar until dissolved and let cool.

Transfer ¼ cup of the raspberry juice to a small bowl. Sprinkle the gelatin over the juice and let stand until the gelatin is evenly moistened.

In a small skillet, warm the gelatin mixture over moderate heat just until the gelatin melts. Stir the mixture into the remaining raspberry juice in the medium bowl and pour it into 6 wine glasses.

Refrigerate until barely set, about 1 hour. Gently stir in the fruit and refrigerate until firm, about 1 hour longer. Garnish with whipped cream. Makes 6 servings

Bobby Flay's Pork Chops with Nectarine Relish

¼ cup pine nuts
Four 6-ounce center-cut boneless pork chops,
about 1-inch thick
Olive oil, for brushing
Salt and freshly ground pepper

4 firm nectarines, halved and pitted
2 tablespoons balsamic vinegar
1 tablespoon honey
½ small red onion, thinly sliced
1 tablespoon shredded basil

Light a grill. In a skillet, toast the pine nuts over high heat, stirring, until golden, about 4 minutes. Transfer to a bowl.

Brush the chops with oil and season with salt and pepper. Grill the chops over high heat, turning once, until cooked through, 10 to 11 minutes. Transfer to a plate; let rest for 5 minutes.

Meanwhile, brush the nectarines with olive oil and grill cut side down until browned, about 3 minutes. Turn and grill until charred and softened, about 2 minutes longer; cut into ½-inch dice. Put the nectarines in a bowl and stir in the vinegar and honey. Add the onion, basil and pine nuts and season with salt and pepper. Serve the pork chops topped with the relish. Serves 4.

Bayview School of Cooking
Register on-line: www.BayviewSchoolOfCooking.com
[FACEBOOK.com/BayviewSchoolofCooking](https://www.facebook.com/BayviewSchoolofCooking)
BayviewSchoolOfCookingBlog.wordpress.com