



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home
Edition # 31

The Red Haven peaches have arrived in the stores so now is the time to have fun with this fragrant, juicy, sweet-tart fruit! While they're perfect for eating out-of-hand, they're also a versatile ingredient for salads, appetizers, main dishes, and desserts!

Tiger Fruit Salad

1 pound underripe peaches	4 scallions, thinly sliced on a diagonal
1 serrano chile, seeds removed if desired, thinly sliced	2 celery stalks, thinly sliced on a diagonal
2 tablespoons unseasoned rice vinegar	2 teaspoons toasted sesame oil
1 tablespoon sugar	1 teaspoon low-sodium soy sauce
½ teaspoon kosher salt, plus more	Zest of 1 lime
1 bunch cilantro	2 tablespoons toasted sesame seeds
	Lime wedges (for serving)

Gently toss peaches, chile, vinegar, sugar, and ½ teaspoon salt in a medium bowl to combine. Let sit for at least 10 minutes.

Meanwhile, gather cilantro into a bundle and cut into 2 inch-long pieces. Transfer to a medium bowl, add scallions and celery, and toss to combine.

Drain peaches in a fine-mesh sieve set over a small bowl; set fruit aside. Add oil, soy sauce, and lime zest to marinating liquid in bowl and whisk to combine. Pour dressing over cilantro mixture and toss to coat. Add reserved peaches and sesame seeds and toss gently to combine. Taste and season with more salt if needed. Transfer salad to a platter and serve with lime wedges. Makes 4 servings.

Pickled Peach Salad with Burrata

2 peaches, thinly sliced	1 cup fresh mint leaves
¼ small red onion, thinly sliced	2 tablespoons olive oil plus more for drizzling
¼ cup white wine vinegar	8-ounces burrata or fresh mozzarella, cut or torn into 1-inch pieces
1 teaspoon sugar	
Kosher salt, freshly ground pepper	
4 cups mixed bitter greens (such as arugula, radicchio, Belgian endive)	

Toss peaches, onion, vinegar, and sugar in a large bowl; season with salt and pepper. Let sit 10 minutes.

Pour off pickling liquid from peaches and onion, reserving liquid. Add greens, mint, 2 tablespoons oil, and 2-3 tablespoons reserved liquid and toss to combine.

Place burrata on plates, top with salad, and drizzle with oil. Season with salt and pepper. Serves 4.

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Peach Parfait with Salted Graham Cracker Crumble

5 graham crackers, finely crushed
1/3 cup all-purpose flour
1 teaspoon kosher salt
1/4 cup plus 1 teaspoon granulated sugar
6 tablespoons unsalted butter, melted,
plus 2 tablespoons room temperature

2 ripe peaches, cut into 1/3-inch wedges
2 tablespoons light brown sugar
1 tablespoon plus 1 teaspoon fresh lemon juice
1 cup fresh raspberries
1 cup heavy cream

Preheat oven to 325°F. Pulse graham cracker crumbs, flour, salt, and 1/4 cup granulated sugar in a food processor until finely ground. Transfer to a medium bowl and add melted butter; mix until a few large clumps form. Spread out crumble on a rimmed baking sheet and bake, shaking once, until golden, 12-15 minutes. Let cool.

Meanwhile, toss peaches, brown sugar, and 1 tablespoon lemon juice in a medium bowl. Heat remaining 2 tablespoons butter in a large skillet over medium; cook peaches, tossing often, until sugar is dissolved and peaches are soft, about 5 minutes. Let cool slightly.

Mash raspberries with a spoon in a small bowl, then mix in remaining 1 teaspoon granulated sugar and remaining 1 teaspoon lemon juice. Let sit 5 minutes for raspberries to soften.

Beat cream in a medium bowl to medium-soft peaks. Divide warm peaches among bowls and top with whipped cream, raspberries, and graham cracker crumble. Makes 4 servings.

3-Ingredient Pesto-Grilled Chicken with Peaches

1 3/4 cups store-bought or homemade pesto, divided
1/2 cup plus 2 tablespoons olive oil, divided,
plus more for grill
1 3/4 teaspoons kosher salt, divided

3/4 teaspoon freshly ground black pepper, divided
8 small bone-in, skin-on chicken thighs
(about 3 pounds)
4 ripe peaches, halved

Whisk 1 1/2 cups pesto, 1/2 cup oil, 1 teaspoon salt, and 1/2 teaspoon pepper in a medium bowl until smooth. Add chicken to bowl and slide your hand between skin and meat to loosen skin. Rub half of pesto mixture under skin, then half over outside. Cover bowl with plastic wrap and chill at least 1 hour or up to overnight.

Prepare a grill for medium-high heat or heat a grill pan or cast-iron skillet over medium-high; oil grate or pan. Season chicken with remaining 3/4 teaspoon salt and 1/4 teaspoon pepper. Grill chicken, skin side down, covered, until golden brown and lightly charred, 7-9 minutes. Turn and grill until cooked through and an instant-read thermometer inserted into thickest part of thigh registers 165°F, 5-7 minutes. Transfer chicken to a plate.

Brush peach halves with oil. Reduce heat to medium and grill peaches, cut side down, until warmed through, 2-3 minutes.

Meanwhile, whisk remaining 1/4 cup pesto and 2 tablespoons oil in a small bowl. Arrange chicken and peaches on a platter and drizzle pesto sauce over. Serve remaining sauce alongside. Makes 4 servings.

Peach, Prosciutto and Ricotta Crostini

Extra virgin olive oil
12 slices ciabatta bread
1 ripe peach
3/4 cup whole milk ricotta cheese

Freshly ground black pepper
6 thin slices of prosciutto
Honey

Brush bread with olive oil. Grill bread slices.

Halve, pit, and thinly slice peach into 24 pieces.

Spread 1 tablespoon ricotta onto each toast and sprinkle with pepper. Tear prosciutto into pieces and drape a few pieces over ricotta on each. Drizzle each with honey and top with 2 peach slices. Serves 12.