

Grown in the sunny fields of Titan Farms in Ridge Spring, South Carolina, Lori Anne Peaches are deliciously ripe and taste like no other.

These peaches receive the most tender loving care – specially selected in the field and packed by hand. With soft, delicate fuzz on the skin and tender, juicy flesh, this is how a peach should taste.

"We take pride in selecting our favorite peach varieties to share with family and friends. I invite you to try these incredible peaches, as well as these delicious recipes which include some of my personal favorites"

Lori Anne
PEACHES



Titan Farms is a true family operation with owners Chalmers and Lori Anne Carr overseeing every aspect of the operation. Family members, along with long-term employees, create a genuine family atmosphere at Titan Farms. The pride and ownership in their work is reflected in the quality of the peaches.



Prep time: 15 mins | Grill time: 3 mins | Serves: 4

Peach & Prosciutto Bites

INGREDIENTS

- 2 peaches, pits removed and cut into 8 wedges
- 8 small slices of prosciutto
- 8 small slices of cheese such as fresh mozzarella, brie or goat cheese
- 8 sprigs of rosemary, optional

Pre-heat grill to medium high. Lightly oil the grill grate. Place peaches on the prepared grill. Cook for about 1 minute or so or until you have grill marks. Turn wedges over and cook the other side. Remove from grill.

Wrap each peach wedge with prosciutto including the slice of cheese as you wrap. Garnish with sprigs of rosemary, if desired. Serve warm or at room temperature.



Chalmers and Lori Anne were college sweethearts who married and started Titan Farms. When Chalmers realized he had grown the perfect peach he knew he had to name it after Lori Anne.

Prep time: 20 mins | Broil time: 2 mins or less | Serves: 12

Peach Bruschetta

INGREDIENTS

- 2 peaches, pits removed and diced
- 1/2 cup red bell pepper, roasted and finely chopped
- 1/2 cup Roma tomato, finely chopped
- 1/4 cup red onion, finely chopped
- 1 garlic clove, minced
- 1 tablespoon red wine vinegar
- Salt and pepper
- 1 baguette, sliced diagonally
- Olive oil
- 2 tablespoons parsley, chopped

In a medium sized bowl, add peaches, red pepper, tomatoes, red onion, garlic and vinegar. Stir to combine. Season with salt and pepper. Set aside.

Set oven on broil. Place bread slices on baking sheet and brush with olive oil. Place under broiler to toast. Watch carefully to avoid burning. Remove when bread is golden. Turn over and repeat to toast the other side.

Spoon peach mixture onto baguette slices. Garnish with parsley.

Tip: sprinkle peaches with lemon juice to prevent browning.





Prep time: 10 mins | Serves: 1

Peach Parfait

INGREDIENTS

- 1 peach, pit removed and sliced
- 2/3 cup vanilla yogurt
- Maraschino cherries, optional
- Whipped cream, optional

In parfait glass, layer peach with yogurt.
Top with whipped cream and cherries if desired.

Did you know that most of the nutrients in a peach are found in the skin, and a medium peach has only 60 calories? Leave the skin on and enjoy this delicious smoothie for a good source of Vitamin C.



Prep time: 5 mins | Serves: 1

Peach Smoothie

INGREDIENTS

- 1 peach, pit removed and sliced
- 1/2 cup plain Greek yogurt
- 1/2 cup orange juice
- 1 tablespoon honey
- 3 ice cubes

In blender, add all ingredients and blend until smooth, about 1 minute.



Prep time: 20 mins | Grill time: 3 mins | Serves: 4

Grilled Peach & Arugula Salad

INGREDIENTS

- 2 peaches, pits removed and cut into 8 wedges
- 5 ounces arugula
- 1/4 cup white balsamic vinegar
- 1/4 cup extra virgin olive oil
- 1/2 teaspoon honey
- 1/2 teaspoon whole grain mustard
- 1 tablespoon red onion, minced
- 1 tablespoon tarragon, chopped (or 1 1/2 teaspoons dried tarragon)
- Salt and pepper to taste
- 8 slices prosciutto, cut in half

Heat grill to medium high, lightly oiling the grill grate. Place peach slices on the grill. Cook for about 1 minute or until the slices have grill marks. Turn wedges over and cook the other side. Remove from grill. In large bowl, add arugula and set aside.

In a small jar, add vinegar, olive oil, honey, mustard, onion and tarragon. Shake vigorously. Season with salt and pepper and shake again. Add dressing to arugula and toss to coat.

Divide the arugula on four plates topping each with peach slices and prosciutto. Garnish with feta cheese and serve.



Low-fat diets rich in fruits and vegetables that may contain dietary fiber, vitamin A or vitamin C may reduce the risk of some types of cancer, a disease associated with many factors. Peaches are low in fat and a good source of vitamin C.

Prep time: 15 mins | Serves: 4

Peach & Spinach Salad

INGREDIENTS

- 5 ounces spinach
- 3 tablespoons raspberry vinegar
- 3 tablespoons extra virgin olive oil
- 3 or 4 dashes of hot pepper sauce
- Salt and pepper
- 2 peaches, pits removed and cut into small pieces
- 1/3 cup pecan pieces, toasted

In a large bowl, add spinach and set aside. In a small jar, add vinegar, olive oil, pepper sauce, salt and pepper. Shake vigorously. Taste and add more salt and pepper, if necessary. Add to spinach and toss to coat.

Divide spinach on four salad plates. Top each plate with peaches and pecans.

Tip: Sprinkle cut peaches with lemon juice to prevent browning.



Prep time: 10 mins | Cook time: 18 mins | Serves: 4

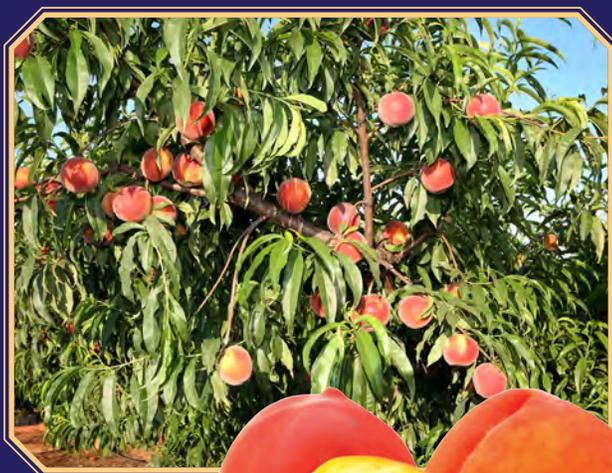
Skillet Pork Chops with Peach Sauce

INGREDIENTS

- 2 teaspoons olive oil
- 4 boneless pork chops, seasoned with salt and pepper
- 1/2 onion, sliced
- 1 tablespoon fresh thyme, chopped
(or 1½ teaspoon dried thyme)
- 2 peaches, pits removed and cut into 8 wedges
- 1/2 cup dry white wine
- 1/2 cup chicken broth
- 2 tablespoons butter

In a large skillet, over medium-high, heat the olive oil. When oil is hot (about 2-3 minutes) add the pork chops. Cook for 3 minutes on each side. Remove from pan and keep warm.

Add onions, thyme and peaches to the same skillet and cook for 3-5 minutes over medium-high. Add the wine and broth making sure to stir in any browned bits from the bottom of the pan. Cover and bring to a boil. Remove cover and reduce heat to medium low. Simmer for 6-10 minutes or until sauce has reduced and thickened. Spoon sauce over pork chops and serve.



Titan Farms originated in 1999 in Ridge Spring, South Carolina by Chalmers and Lori Anne Carr. Since that time Titan has grown to 5,100 acres of peaches in production and has added 385 acres of bell pepper and 325 acres of broccoli to the operation.

Today, Titan Farms is the largest peach grower on the east coast and is committed to assuring customers that their peaches and other produce have been grown and handled according to the highest possible standards in the marketplace.

Prep time: 20 mins | Bake time: 35-40 mins | Serves: 6

Lori Anne's Peach Cobbler

INGREDIENTS

3 cups peaches (3 or 4), pits removed and sliced
2 tablespoons sugar plus 1 cup, divided
1 cup flour
1 large egg, beaten
1/2 cup butter (1 stick), melted
Vanilla ice cream, optional

Heat the oven to 400F. Place sliced peaches in 8x8-inch baking pan. Sprinkle with 2 tablespoons sugar. Set aside.

In medium bowl, add remaining sugar and flour. Stir to combine; create well in center. Add egg and melted butter. Stir just until flour is moistened.

Place spoonfuls of batter evenly on top of peaches. Bake for 35-40 minutes or until top is golden brown. Serve warm with vanilla ice cream, if desired.



"This is my personal cobbler recipe, the one I make for my family and friends. Everyone says that our peaches are too good to cook, but they all love this cobbler!"

— Lori Anne Carr

Prep time: 20 mins | Bake time: 35 mins | Serves: 8

Peach Pie

INGREDIENTS

| | |
|--|---------------------------|
| 2 9-inch unbaked pie crusts | 1/4 cup flour |
| 4 cups peaches, skin and pits removed and sliced | 1/2 teaspoon cinnamon |
| 3/4 cup sugar | 2 tablespoons cold butter |

Heat oven to 425F. Place one pie dough at the bottom of a 9-inch pie plate and set aside.

In medium bowl, add the prepared peaches; set aside. In a small bowl, combine the sugar, flour and cinnamon. Add the sugar mixture to the peaches and toss to coat.

Place peaches into lined pie plate. Dot top of peach mixture with small pieces of butter. Cover with top second pie dough, seal and flute the crust edge. Carefully cut slits into the top crust to allow steam to escape as the pie is baking. Cover edges of dough with 1½" strip of aluminum foil or use pie crust protectors to prevent over browning of the crust while baking.

Bake 35 minutes or until crust is nicely browned and juice begins to bubble through slits in the crust. Serve warm or at room temperature.



Prep time: 15 mins | Churn time: 30 mins | Makes 2 quarts

Lori Anne's Fresh Peach Ice Cream



INGREDIENTS

2 cups milk
2 cups heavy cream or half and half
3/4 cup sugar
2 teaspoons vanilla
2 cups peaches (about 2 or 3), peeled and chopped
Pinch of salt
Rock salt (if required for ice cream maker)
Ice cubes (if required for ice cream maker)

GARNISH

Prepared caramel sauce
Peach slices
Fresh mint sprigs

EQUIPMENT

Ice cream maker

In cylinder for ice cream machine, add milk, cream or half and half, sugar, vanilla, peaches and salt. Stir to dissolve sugar. Follow the manufacture's directions to process the ice cream.

When ice cream is ready, place two scoops into a bowl. Drizzle with caramel sauce, peach slices and mint sprig. Serve immediately

To soften, store peaches at room temperature for a day or two out of direct sunlight. Once fruit is soft and ripe it can be stored in the refrigerator to extend freshness.

Prep time: 15 mins | Bake time: 35 mins | Serves: 4-8

Baked Peaches

INGREDIENTS

4 peaches, cut in half and pits removed
1 cup old-fashioned rolled oats
1/2 cup flour
1/2 cup brown sugar, packed

1/2 teaspoon cinnamon
1/2 cup butter (1 stick), melted
Vanilla ice cream, optional

Pre-heat oven to 350F, placing rack in the middle of oven.

Spray an 8x8-inch baking pan lightly with cooking spray.
Arrange peach halves in prepared pan and set aside.

In a medium bowl, add oats, flour, brown sugar and cinnamon. Stir to combine.
Add the melted butter and blend mixture until it appears crumbly. Divide the crumb mixture evenly and place on top of peach halves.

Bake the peaches 35-40 minutes or until the crumb topping is golden brown.
Serve warm with ice cream if desired.

