

Lori Anne PEACHES

Celebrating 10 years of Juicy Peaches

Cookbook

10 Years of Lori Anne Peaches Best Recipes

There's a real art to handling a Lori Anne peach," says Chalmers Carr, owner of Titan Farms. These fragrant, flavorful freestone peaches are left on the trees to ripen much longer than most, so they're tender and incredibly juicy when picked. "That's why they have to be handled with such tender loving care," says Lori Anne Carr, co-owner and the peach's namesake.

The dozen varieties of Lori Anne peaches share a distinct flavor profile. "These are old-fashioned, delicious peaches," says Chalmers. "They've got the perfect balance of sweetness and just that little 'twang' of tartness," Lori Anne says, "and they're dripping with juiciness!"

Harvest methods for these South Carolina treasures are completely different than for conventional peaches. Ripe Lori Anne peaches are hand-picked directly into small totes, not machine-harvested into huge bins, then sized and delicately packed in single layers for shipment.

"I promise you a great peach," says Chalmers.

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."





Breakfast

French Toast With Fresh Peach Sauce

Ingredients

- 4 fresh peaches-pits removed and sliced
- 1/2 cup water
- 1 Tablespoon sugar
- 1 1/2 Tablespoons corn starch
- 1/8 teaspoon ground nutmeg
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon vanilla
- 4 large eggs
- 1/2 teaspoon vanilla
- 1/2 ground cinnamon
- 2 teaspoons canola oil-divided
- 8 slices thick white bread such as French bread or challah
- Fresh raspberries-garnish-optional
- 1/2 cup real maple syrup-optional



Directions

In a medium saucepan on medium heat, add peaches, water, sugar, corn starch, nutmeg and cinnamon. Stir to combine. Bring to a boil and simmer 1 minute.

Remove from heat and stir in vanilla. Set aside. In a medium bowl, add eggs and beat with fork to combine. Add milk, vanilla and cinnamon. Stir to combine.

In a large sauté pan on medium heat, add 1 teaspoon canola oil using a paper towel to spread oil covering the bottom of the pan. Stir egg mixture and add one piece of bread. Turn bread in mixture several times and add to pan. Continue with 3 pieces of bread. Cook for 2-3 minutes and flip over and cook the other side for 2 minutes or until golden brown.

Place on plate and cover. Re-oil sauté pan and cook remaining bread. Serve French toast with warm peach sauce. Top with fresh raspberries and maple syrup if desired.



Services

4



Prep time
15 minutes



Cook Time
20 minutes

Homemade Peach Pancakes



Ingredients

- 1 large egg
- 1 cup buttermilk
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 Tablespoon sugar
- 1 cup all-purpose flour
- 2 tablespoons canola or vegetable oil
- 1 cup peaches, chopped
- Strawberries, optional
- Blueberries, optional
- Whipped cream and powdered sugar, optional

Directions

Pre-heat oven to 180F. In a medium bowl, add egg, whisk until yellow in color. Add buttermilk and stir to combine. Add baking powder, baking soda and sugar. Stir to combine. Mixture will get foamy. Add flour and oil. Stir to combine; the batter will be slightly lumpy. Add the fresh peaches and fold into the batter.

In a large skillet, use a paper towel dipped in oil to grease the cooking surface. Heat the skillet for 1-2 minutes on medium-high heat. Pro tip: to test, sprinkle with some drops of water; if the water sizzles, the skillet is ready!

Pour batter from the tip of a large spoon in separated pools. (A large skillet will hold three pancakes). Turn the pancakes as soon as they are puffed and full of bubbles; about 1 1/2 minutes. Cook for another 30 seconds and remove. Both sides should be a lovely light brown color. Place on plate in warm oven. Cook remaining pancakes. Serve with butter and real maple syrup



Services

11



Prep time
20 minutes



Cook Time
15 minutes



Lunch

Shrimp Peach Bowls



Ingredients

- 1 1/2 Tablespoons olive oil
- 1/2 medium onion, chopped
- 1/2 red pepper, chopped
- 1/2 jalapeño, chopped
- 1 cup salsa, medium heat
- 1 1/2 cups fresh peaches, chopped
- 1 teaspoon Mexican oregano
- 1/2 teaspoon cumin
- 1 pound deveined, peeled and cooked shrimp
- 6 cups Napa cabbage, shredded
- 2 Tablespoons cilantro, chopped
- Avocados (optional)
- Lime (optional)

Directions

In a large skillet on medium heat, add olive oil, onion, red pepper and jalapeño. Sauté 3-5 minutes or until onions are translucent. Add salsa, peaches, oregano, cumin and shrimp. Stir to combine and heat around 5 minutes.

In separate bowls, add one cup of Napa cabbage to each and divide shrimp mixture evenly between each bowl. Garnish with cilantro, avocado and lime wedges, if desired.

Smoked Ham & Grilled Peach Sandwich

Ingredients

- 2 slices focaccia bread
- 1 slice Swiss cheese
- 1/2 cup spring greens
- 2 slices smoked ham
- 2 peaches

*Homemade Aioli

- 2 cloves garlic
- Dash of salt
- 1 egg yolk
- 2 teaspoons fresh lemon juice
- 1/2 teaspoon Dijon mustard
- 1/4 cup extra-virgin olive oil
- 3 Tablespoons vegetable oil



Smash cloves of garlic with the back of a knife on a cutting board until you have a paste. Add dash of salt. In a small bowl, add egg yolk, fresh lemon juice and Dijon mustard. Whisk to combine. In a measuring cup, combine extra virgin olive oil and vegetable oil. Slowly add oils to yolk mixture, whisking constantly. If the oil starts to separate, stop adding oil and whisk until all oil is mixed in and continue with remaining oil. Add the garlic paste.

Chill until ready to use.

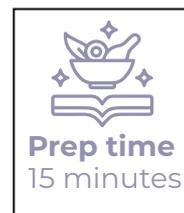
Makes 1/2 cup aioli.

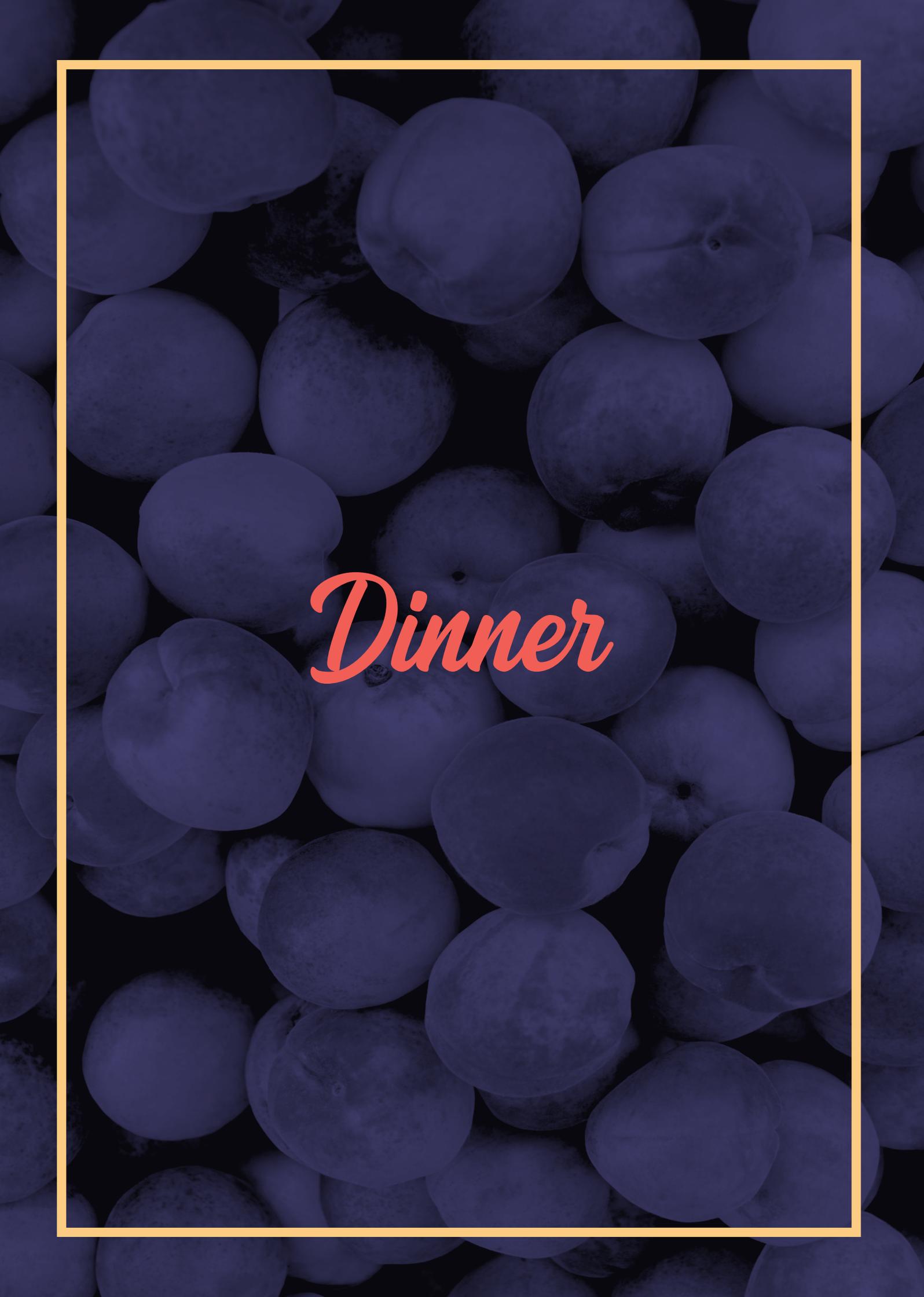
Directions

To assemble sandwich, use focaccia bread as base and spread with aioli (see recipe below). Top with Swiss cheese, spring greens and smoked ham.

To grill peaches, heat grill to high. Cut each peach in half and remove pit. Brush all sides with canola or vegetable oil. Place on grill, cut side down and grill for 2-3 minutes. Remove from grill and slice thin for sandwiches.

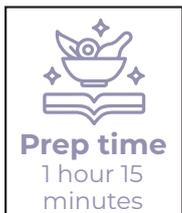
Finish by adding grilled peach slices to each sandwich.





Dinner

Grilled Salmon With Fresh Peach Salsa



Ingredients

- 3 Tablespoons olive oil
- 2 Tablespoons fresh lemon juice
- 3 garlic cloves, minced
- 3/4 teaspoon fresh ground pepper
- 1/2 teaspoon salt
- 4 4-6 oz. salmon steaks or filets
- 1 1/2 cups ripe fresh peaches, diced (4-6 peaches, depending on size)
- 1 large tomato, diced
- 1/2 jalapeño pepper, seeds removed and minced
- 1 Tablespoon fresh cilantro, chopped
- Juice of 1 lime

Directions

In a medium bowl, add olive oil, lemon juice, garlic, salt and pepper. Mix to combine. Add salmon and toss to coat with mixture. Cover with plastic wrap and refrigerate for one hour.

In a small bowl, add peaches, tomato, onion, jalapeño pepper, cilantro and the lime juice. Stir to combine. Cover with plastic wrap and store in refrigerator until ready to serve.

Heat grill to medium. Place salmon on grill and cook each side for 3-4 minutes. Remove from grill and top with the fresh peach salsa.

Grilled Peach Pork Kabobs

Ingredients

- 1 pound pork tenderloin, cut into squares
- 3/4 cup teriyaki marinade*
- 4 peaches, cut into squares
- 1 sweet onion, cut into squares

*Homemade teriyaki marinade

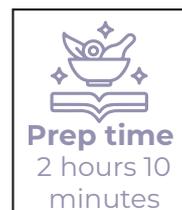
- 1/2 cup low sodium soy sauce
- 1/4 cup water
- 1/4 cup mirin (Japanese sweet rice wine)
- 1 Tablespoon brown sugar
- 1 1/2 teaspoons minced garlic (approximately 6 cloves)
- 1 1/2 teaspoons minced fresh ginger
- 1 1/2 teaspoons corn starch
- 1 Tablespoon water

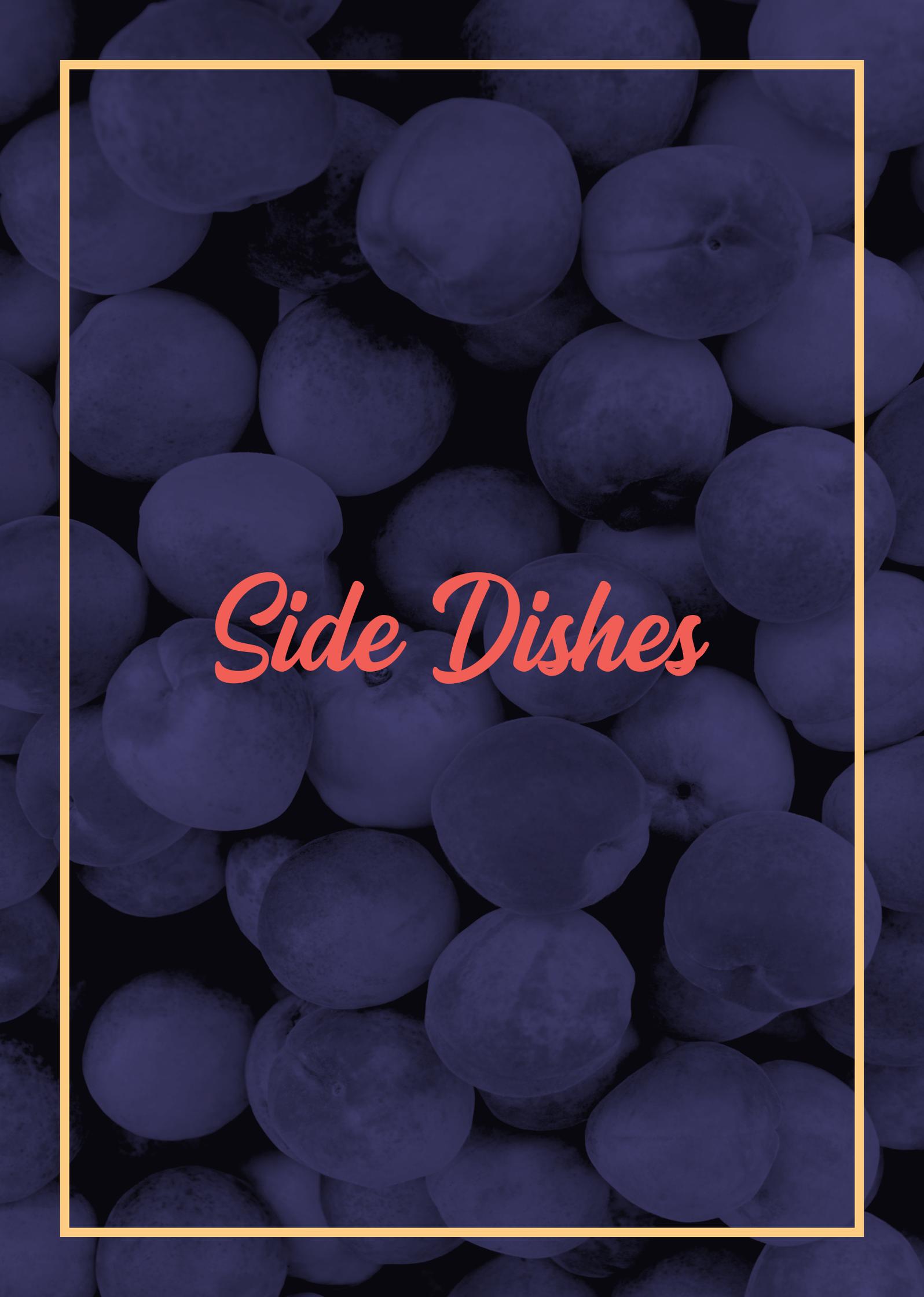
In a small sauce pan, add soy sauce, water, mirin, brown sugar, garlic and ginger. Stir to combine and dissolve sugar. On medium heat, bring marinade to a simmer. In a small bowl, add corn starch and water, and stir to dissolve corn starch. While stirring marinade on stovetop add corn starch mixture, stirring constantly to avoid lumps. Increase heat to medium-high and cook 1-2 minutes stirring constantly until thickened. Makes 1 cup.

Directions

Place pork and teriyaki glaze in a large re-sealable plastic bag. Move bag around to coat the pork. Refrigerate at least 2 hours or overnight. Drain meat and discard marinade. Preheat grill to medium-high.

If using bamboo skewers, soak skewers in water for 30 minutes before using. Using eight 10 inch skewers, start with onions, then peaches, then pork. Grill each skewer approximately 7-9 minutes, turning a couple of times. Pork should be barely pink inside. Place skewers on serving plate, cover with foil and let sit 5 minutes before serving.





Side Dishes

Peach Salsa



Ingredients

- 1 1/2 cups fresh peaches, diced (4-6 peaches, depending on size)
- 1 large tomato, diced
- 1/4 cup sweet onion, diced
- 1/2 jalapeño, seeds removed and diced
- 1 Tablespoon cilantro, chopped
- Juice of one lime

Directions

In a small bowl, add peaches, tomato, onion, jalapeno, cilantro and the lime juice. Toss to combine. Serve with your favorite tortilla chip or tacos.



Services

2 - 3 cups



Prep time

20
minutes



Cook Time

0 minutes

Peach Bruschetta

Ingredients

- 2 peaches, pit 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



Directions

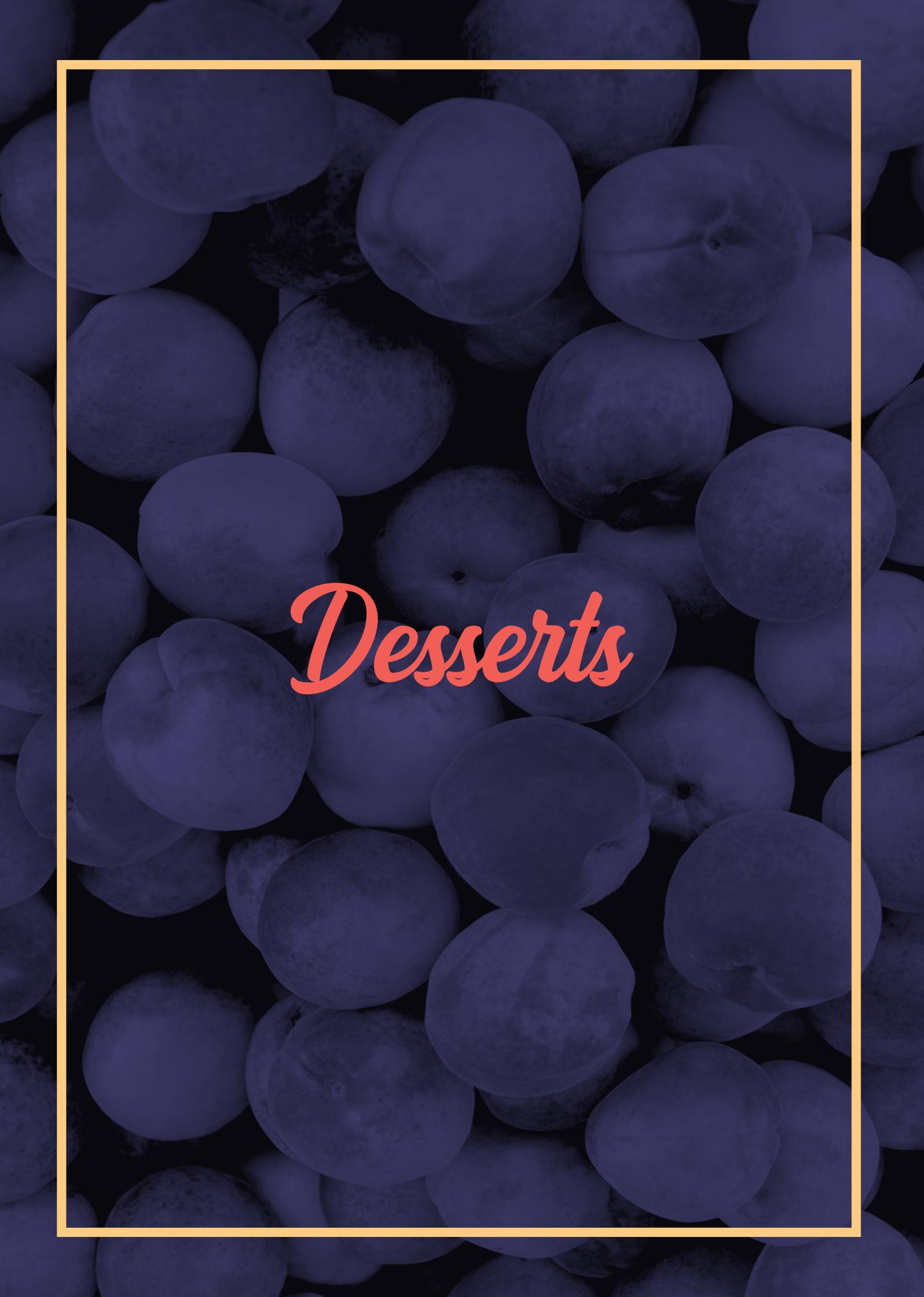
In a medium bowl, add peaches, red pepper, tomatoes, red onion, garlic and vinegar. Stir to combine. Season with salt and pepper. Set aside.

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.

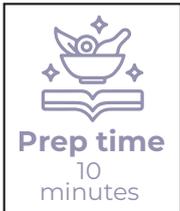
Tip: sprinkle peaches with lemon juice to prevent browning.





Desserts

Peaches and Cream Oatmeal Cookies



Ingredients

- 1 cup butter softened
- 2/3 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 2 1/4 cups flour
- 1 teaspoon baking soda
- 3.4 ounces instant vanilla pudding
- 1 1/3 cups white chocolate chips
- 8 peaches and cream instant oatmeal packets (1.23 ounces each packet)

Directions

Combine the butter, brown sugar, white sugar, eggs, and vanilla until well blended. Then add in the salt, flour, baking soda, pudding mix, and the oatmeal packets. Stir until all mixed well.

Then fold in the white chocolate chips. Chill in the fridge for about 1 hour. Roll dough into 1 1/4 inch balls and place on ungreased cookie sheet. Heat over to 350 degrees and cook for 9 to 11 minutes.

Peach-Bourbon Upside-Down Bundt Cake



Ingredients

- 1 $\frac{3}{4}$ cups butter, softened, divided
- 2 cups firmly packed light brown sugar, divided
- 4 peaches, peeled and cut into 4 slices
- 1 (8-oz.) package cream cheese, softened
- 1 $\frac{1}{2}$ cups granulated sugar
- 6 large eggs
- 1 $\frac{1}{2}$ teaspoons vanilla extract, divided
- 3 cups all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup (2 oz.) bourbon
- 1 cup powdered sugar
- 1 to 2 tablespoons milk

Directions

Preheat oven to 325°F. Melt $\frac{1}{4}$ cup of the butter in a small saucepan over medium; stir in $\frac{1}{2}$ cup of the brown sugar. Cook, whisking constantly, until sugar has dissolved and mixture is thoroughly combined, about 1 minute. Pour mixture evenly into a 15-cup (10 $\frac{1}{2}$ -inch) Bundt pan that has been heavily greased with cooking spray. Place peach slices in an even layer on top of brown sugar mixture.

Beat cream cheese and remaining 1 $\frac{1}{2}$ cups butter with a heavy-duty stand mixer on medium speed until creamy, about 1 minute. Gradually add granulated sugar and remaining 1 $\frac{1}{2}$ cups brown sugar, beating on medium speed until light and fluffy, 3 to 5 minutes. Add eggs, 1 at a time, beating just until yolk disappears. Beat in 1 teaspoon of the vanilla.

Sift together flour and salt; add to butter mixture alternately with bourbon, beginning and ending with flour mixture. Spoon batter carefully over peaches in prepared pan; level with a spatula.

Bake in preheated oven until a long wooden pick inserted in center of cake comes out clean, 1 hour and 25 minutes to 1 hour and 30 minutes. Cool in pan on a wire rack until pan is cool enough to handle but still hot, about 25 minutes. Remove cake from pan to rack, and cool completely, about 2 hours.

Stir together powdered sugar, remaining $\frac{1}{2}$ teaspoon vanilla, and 1 tablespoon of the milk in a small bowl, adding remaining 1 tablespoon milk, 1 teaspoon at a time, if needed to reach desired consistency. Drizzle over cooled cake.



Services
11



Prep time
20 minutes



Cook Time
15 minutes

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Why Lori Anne Peaches
Are So Special**