

Lori Anne PEACHES Cookbook VOLUME 4

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.

Titan Farms is a true family operation with owners Chalmers and Lori Anne Carr overseeing every aspect of the business. 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 they produce.



"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."



Prep time: 1 hour 15 mins (includes chill time) | Cook time: 25 mins | Serves: 6

INGREDIENTS

Crust:

- 1 ¼ cup unbleached all purpose flour
- 1 teaspoon sugar
- ½ teaspoon salt
- 1 ¼ sticks of unsalted butter-cut into ¼" slices
- ¼ cup sour cream
- 1 egg
- 1 teaspoon water
- Turbinado sugar - optional

Filling:

- 4 peaches-washed, pits removed and sliced
- ¼ cup sugar
- 2 teaspoons fresh lemon juice
- 1 teaspoon quick tapioca



Peach Galette

In a medium size bowl, add flour, sugar and salt; whisk to combine. Add the sliced butter and using pastry blender work the butter into the flour mixture until it resembles small peas. Add the sour cream and mix in with a fork. Gather the dough together and form into a disk. Wrap with plastic wrap and place in refrigerator for 1 hour.

Pre-heat oven 400 degrees

In a medium bowl, add the peaches, sugar, lemon juice and tapioca; stir to combine. Set aside while rolling out dough.

Remove dough from refrigerator and let it rest for 5 minutes. Place large piece of parchment paper on counter and dust with flour. Place dough in center and roll out into 13" circle. Arrange the peach slices in a circular pattern starting 1 ½" from the outside edge of the dough and working towards the center. Fold the edges of the dough up and over the first layer of fruit. Place the egg in small bowl and whisk with water. Using a pastry brush, brush the egg wash on the exposed edges of the dough. Sprinkle with turbinado sugar, if desired. Slip baking sheet under the parchment paper. Place the baking sheet on the middle rack of the oven. Bake for 25 minutes, or until crust is lightly browned and filling is bubbly. Cool on rack before serving.



Peach Sangria

Prep time: 35 mins including refrigeration time | Serves: 6

INGREDIENTS

- 1 750 ml bottle Sauvignon Blanc or similar white wine
- ½ cup peach nectar
- 2 peaches-washed, pit removed and sliced
- 1 bottle (11.15 oz.) sparkling water
- ½ cup fresh raspberries-optional

Into serving pitcher, add wine and nectar; stir to combine. Add sliced peaches and refrigerate for 30 minutes or until ready to serve.

Add sparkling water and raspberries, if desired. Serve immediately





Grilled Peaches with Mascarpone cheese

Prep time: 10 mins | Grill time: 5 mins | Serves: 4

INGREDIENTS

2 large peaches - washed, pits removed and cut in half
Canola oil
8 tablespoons mascarpone cheese
Mint leaves

To grill peaches, heat grill to medium heat or have charcoals gray. Lightly brush all sides of the peaches with canola oil. Place peaches cut side down and grill for 2-3 minutes. Turnover, skin side down and grill for another 1-2 minutes. Remove from grill and place each half cut side up on a small plate. Place 2 tablespoons of mascarpone cheese in the center of each peach half. Garnish with fresh mint. Serve warm or at room temperature

Prep time: 20 mins | Serves: 2

INGREDIENTS

Dressing:

¼ cup extra virgin olive oil
1 tablespoon white balsamic vinegar
½ teaspoon sugar

Salad:

Fresh ground pepper and salt-to taste
2 cups baby spinach - washed and stems removed
1 large peach - washed, pitted and cut into

chunks

½ blueberries-washed
1 cup cottage cheese - divided
¼ cup toasted walnut pieces - divided-optional

In a small glass jar, add olive oil, vinegar and sugar. Cover with lid and shake vigorously until sugar is dissolved. Season with pepper and salt. Set aside.

Using two Mason® jars, divide spinach, peaches and blueberries between the jars. Shake dressing and drizzle over each salad. Top each salad with cottage cheese and walnuts (if desired).



Mason Jar Peach Salad





Peach Chia Pudding

Prep time: 10 mins plus refrigeration overnight | Serves: 2

INGREDIENTS

- 1 cup unsweetened vanilla almond milk
- 1 ½ cups Greek vanilla yogurt
- 4 tablespoons chia seeds
- 1 teaspoon honey
- 1 large peach - washed

In a small bowl, add almond milk, yogurt, chia seeds and honey. Stir to combine; let rest for 15 minutes and stir again. Cover with plastic wrap and refrigerate overnight.

When ready to serve, divide the pudding between two bowls. Remove the pit and chop the fresh peach. Divide the peach chunks between the two bowls. Drizzle with honey, if desired.

Prep time: 15 mins | Cook time: 10 mins | Serves: 2

INGREDIENTS

Dressing:

- ¼ cup finely chopped shallot
- 3 tablespoons champagne vinegar
- ½ extra virgin olive oil
- 1 ½ teaspoons Dijon mustard
- 1 ½ teaspoons honey
- 2 teaspoons fresh lemon juice
- Salt and pepper - to taste

Salad:

- 1 tablespoon olive oil
- 2 peaches - pit removed and sliced
- 1 6 oz. bag baby spinach
- ¼ cup red onion - sliced vertically
- ¼ cup almond slices - optional

In a small jar, add shallot, vinegar, olive oil, mustard, honey and lemon juice. Add lid and shake vigorously. Taste and season with salt and pepper. Set aside.

In medium sauté pan on medium high heat, add olive oil and heat for 1-2 minutes. Add peaches and sauté for 6-8 minutes or until they begin to caramelize. Remove pan from heat.

Divide spinach, red onion and peaches between two dinner plates. Re-shake dressing and drizzle over each salad. Garnish with sliced almonds if desired.



Peach Spinach Salad



Prep time: 20 minutes-plus dishwasher cycle to sanitize jars, lids and rings
Cook time: 5 mins | Canning time: 10 minutes | Total time: 35 hour
Makes 7 pints or 14 ½ pints

INGREDIENTS

1 package Sure-Jell® for less or no sugar
3 cups sugar-divided
5 cups chopped peaches - about 5 large peaches
3 Tablespoons fresh lemon juice
Place pint or ½ pint jars, lids and rings in dishwasher and run on speed or quick cycle.

Place canning pot on stove with 3" of water, cover and bring to boil on high heat. Reduce heat to medium and simmer while preparing jam.

In stock pot, add Sure-Jell and ¼ cup sugar; stir to combine. Add remaining sugar (2 ¾ cups), peaches and lemon juice. Stir to combine. On high heat, bring mixture to boil; stirring constantly. Reduce heat to medium-high, simmer for 1 minute, stirring constantly. Skim off any foam with a metal spoon. Ladle hot jam into hot jars leaving ¼" space at the top of the jar. Wipe jar rims and treads. Seal with lids and rings. Place the jars on an elevated rack in the canner and add boiling water to within ½" of the top of the jars, if necessary. Cover and bring to a boil on medium-high heat. Process the jam for 10 minutes. While the jam is processing, line the counter with a dish towel. When the jam is done remove from canner and place upright on towel. Cool completely or over-night. Write the date the jam was made on the top of the lid. This jam does not need to be stored in the refrigerator. Store in a cool dark place. Once a jar is opened it needs to be stored in the refrigerator.



Fresh Peach Jam



Peach Iced Tea

Prep time: 5 minutes | Cook time: 10 minutes | Makes 1 gallon

INGREDIENTS

12 Lipton® black tea bags
4 cups water
¼ cup sugar
¼ teaspoon baking soda
1 (11.5oz.) can of peach nectar
2 tablespoons fresh lemon juice
4 fresh peaches - washed, pits removed and sliced

In medium size sauce pan, add 4 cups of water. Bring to a boil on high heat. Remove from stove and add the tea bags. Let steep for 10 minutes. Remove tea bags, add sugar and stir until sugar is dissolved. Add baking soda and nectar; stir to combine. Pour tea mixture into large pitcher and add 10 cups of very cold water. Stir in lemon juice and sliced peaches. Serve over ice.

