**Peach Recipes**, suggested by Ruth Ann Grissom

Here’s what I’ve been doing with the peaches (Topaz, Gala, Intrepid, Winblo and Carolina Belle) I’ve bought in the Sandhills thus far this season.

**Peach and Cantaloupe Soup**

Adapted from *New Recipes from Moosewood Restaurant*

Like having a Creamsicle for dinner. Heavenly, but only if peaches and melons are at their peak. I serve it with steamed green beans or asparagus, bread and goat cheese.

1 large cantaloupe

6-10 peaches, depending on size

½ C. half and half or cream

¾ C. Amaretto liqueur

½ t almond extract

1 t lemon juice

Fresh grated nutmeg

In a food processor, puree the cantaloupe until smooth. Pour into a large bowl. Then puree the peaches until smooth and add them to the bowl. Whisk in half and half or cream, Amaretto, almond extract, and lemon juice and chill until very cold. Grate a little nutmeg over each bowl when serving.

**Peach and Watermelon Gazpacho**

Inspired by a recipe my friend Sue created, this is something between a soup and a salsa. Serve it as a starter for steak quesadillas, black bean burritos, pork tacos, etc. or with cornbread or tortillas for a light supper.

4 C. pureed watermelon

1 C. peaches, diced

½ C. cucumber, diced

½ C. mild peppers (bell, poblano, etc), diced

½ C. tomatillo, diced

¼ C. red onion, diced

Juice of ½ lime
Minced jalapeno, to taste

Chopped cilantro, to taste

Tobasco, to taste – I used several shots of both the regular and chipotle flavors

Feta cheese, optional

Please note – all measurements should be considered a rough guide. Use more or less to suit your own taste. Combine all ingredients and chill. To make it a little more substantial, crumble feta cheese on top.

Sandhills Trifle

Traditional trifle is made with raspberries and sherry, but raspberries are hard to come by in the Uwharries, so I’ve substituted peaches.

2 C. vanilla custard

2 C. sliced peaches

1 t. lemon juice

2 T. Amaretto liqueur

2 T. sugar

2 packs ladyfingers

Whipped cream

You can make custard from scratch, but my English mother-in-law swears by Bird’s custard powder, and I won’t argue with such an authority. (I found it at the flagship Harris Teeter in Charlotte.) Jello pudding works in a pinch, but it’s thicker and sweeter so consider thinning it a bit and cutting back on the sugar.

Line a 2-quart dish with ladyfingers. (A glass dish is pretty and a straight-sided dish is preferred, but a Pyrex mixing bowl will do.) Toss the peaches with lemon juice, Amaretto and sugar then spoon them into the dish. Pour the custard over the peaches. Cover with plastic wrap and refrigerate until set. Before serving, top it with lightly-sweetened whipped cream. If you want to dress it up, grate some chocolate on top.

Sandhills Toast

I lucked into a loaf of Cinnamon Raisin Brioche from Nova’s Bakery in Charlotte last week. For breakfast, I’ve been cutting a thick slice, grilling it in a little butter, then topping it with sliced peaches and a drizzle of maple syrup. Add a dollop of whipped cream and you’ll think you’re at a fancy B&B.