



2012
Peachy Cookbook

Table of Contents

Another Peach Salsa	2
Baked Chicken with Peaches	3
Blueberry-Peach Galettes	4
Colorado Peach Glaze	5
Fresh Peach Salsa.....	6
GA Peach Pound Cake	7
Grilled Peach Halves	8
Grilled Peaches with Cinnamon Sugar Butter	9
Halibut with Zesty Peach Salsa.....	10
Hurry-Up Dessert.....	12
Mango-Peach Smoothie.....	13
Moroccan Peach Roasted Chicken	14
Old Fashion Peach Pie.....	15
Peach Butter	16
Peach Daiquiri.....	17
Peach Delight.....	18
Peach Ice Cream	19
Peach Pie.....	20
Peach Tart	21
Peach Tossed Salad	23
Peach Upside-Down Cake	24
Peachy Bread Pudding	25
Peachy Ginger Soup.....	28
Sour Cream Peach Pie	29
Southern Peach Cobbler	30
Sweet Peaches.....	32
Tipsy Peaches	33
Yogurt and Peach Chicken	34

Another Peach Salsa

INGREDIENTS

- 2 Cups diced, peeled ripe peaches
- ½ Cup diced red onion
- ½ Cup diced red pepper
- ½ Cup finely minced jalapeño or Serrano chili
- 2 Tablespoons Olive Oil
- 2 Tablespoons lemon or lime juice
- 1/3 Cup minced fresh mint
- 2 Tablespoons grated fresh ginger

DIRECTIONS

Combine all ingredients. Let flavors mellow for 30 minutes and serve. Refrigerate leftovers.

Baked Chicken with Peaches

INGREDIENTS

- 8 skinless, boneless chicken breast halves
- 1 cup brown sugar
- 4 fresh peaches - peeled, pitted and sliced
- 1/8 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 2 tablespoons fresh lemon juice

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.
2. Place chicken in the prepared baking dish, and sprinkle with 1/2 cup of brown sugar. Place peach slices over chicken, then sprinkle with remaining 1/2 cup brown sugar, ginger, cloves, and lemon juice.
3. Bake for about 30 minutes in the preheated oven, basting often with juices, until chicken is cooked through and juices run clear.

Blueberry-Peach Galettes

INGREDIENTS

- 1 (15oz) package refrigerated pie dough
- 6C fresh or frozen peeled and sliced peaches, thawed
- 1C fresh or frozen blueberries, thawed
- 1/4C sugar
- 2T apricot preserves, melted and divided
- 1T turbinado or granulated sugar

DIRECTIONS

Preheat oven to 425°.

Line a baking sheet with foil or parchment paper. Roll 1 dough portion into a 12-inch circle; place on foil. Combine peaches, blueberries, and 1/4C of sugar. Arrange half of peach mixture in center of dough, leaving 3-inch border. Fold edges of dough toward the center, pressing gently to seal (dough will only partially cover peach mixture). Brush half of melted preserves over peach mixture and edges of dough.

Bake at 425° for 10 minutes. Reduce oven temperature to 350°(do not remove galette from oven); bake an additional 20 minutes or until lightly browned. Repeat procedure with remaining dough, peach mixture, and preserves. Sprinkle with 1T of sugar. Serve warm or at room temperature. Cut each galette into 8 wedges

Colorado Peach Glaze

INGREDIETS

- 2 Large, ripe peaches peeled and diced
- ¼ Cup Soy Sauce
- ¼ Cup ketchup
- ¼ Cup brown sugar
- ¼ Cup honey
- ½ Teaspoon granulated garlic
- ¼ Teaspoon ground cloves

For thickening:

- ¼ Cup cold water
- 1 Tablespoon cornstarch

DIRECTIONS

Place all ingredients except water and cornstarch in medium saucepan. Mix well.

Heat to boiling over medium-high heat; reduce heat to maintain a simmer.

Cook sauce, stirring occasionally, until peaches completely fall apart, about 30 – 40 minutes, depending on ripeness of fruit.

Dissolve corn starch in cold water and slowly stir mixture into sauce to thicken. Refrigerate sauce until ready to use.

Use peach glaze on grilled chicken, shrimp, kebabs or anything else you would ordinarily cook with a teriyaki sauce.

Brush the glaze on your food about 5 minutes before it comes off the grill. If left on too long, glaze will burn.

Fresh Peach Salsa

INGREDIETS

Makes about 1-1/2 Cups, 8 – 10 Servings

- 1-½ Cups peeled, ripe, firm peaches cut into ½ -inch dice
- ¼ Cup minced red onion
- ½ Small red pepper, seeded and cut into 1/4-dice
- 1 Fresh Serrano or jalapeno chile, seeded and finely chopped
- 1 Teaspoon honey
- 1 Tablespoon fresh lime juice
- ¼ Teaspoon ground cardamom
- ¼ Teaspoon freshly ground coriander

DIRECTIONS

Mix all ingredients

Taste for seasoning and correct

Cover and let sit at room temperature for 30 minutes before serving. Refrigerate if you're going to hold the salsa any longer.

GA Peach Pound Cake

INGREDIENTS

- 1 cup butter or margarine, softened
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups fresh peaches, pitted and chopped

DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C). Butter a 10 inch tube pan and coat with white sugar.
2. In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Reserve 1/4 cup of flour for later, and sift together the remaining flour, baking powder and salt. Gradually stir into the creamed mixture. Use the reserved flour to coat the chopped peaches, then fold the floured peaches into the batter. Spread evenly into the prepared pan.
3. Bake for 60 to 70 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Allow cake to cool in the pan for 10 minutes, before inverting onto a wire rack to cool completely.

Grilled Peach Halves with Savory Ginger Glaze

INGREDIENTS

- 6 peaches
- 3T brown sugar
- 2T minced Shallots
- 2T low-sodium soy sauce
- 1T minced peeled fresh ginger
- 1T hoi sin sauce
- 1t grated orange grind
- Cooking spray

DIRECTIONS

Cut an X on the bottoms of peaches, carefully cutting just through the skin. Fill a large Dutch oven with water; bring to boil. Immerse peaches for 20 seconds; remove with a slotted spoon, and plunge into ice water. Slip skins off using a paring knife (skins will be very loose).

Prepare Grill

Combine sugar and next 6 ingredients. Brush cut sides of peaches with marinade. Place peaches, cut side down, on a grill rack coated with cooking spray; cook 10 minutes or until tender, turning and basting once with marinade.

Grilled Peaches with Cinnamon Sugar Butter

INGREDIENTS

- 1 Stick unsalted butter, at room temp
- 1 teaspoon cinnamon sugar
- 2 tablespoons granulated sugar
- Pinch salt
- 4 ripe peaches, halved and pitted
- Canola oil
- Mint leaves, garnish

DIRECTIONS

1. In a small bowl add the butter and stir until smooth. Add the cinnamon sugar, granulated sugar and salt and mix until combined
2. Heat grill to high. Brush peaches with oil and grill until golden brown and just cooked through. Top each with a few teaspoons of the butter and garnish with mint leaves.

Halibut with Zesty Peach Salsa

INGREDIENT

- 1/3 cup orange juice
- 2 tablespoons canola oil
- 2 tablespoons lime juice
- 1 tablespoons brown sugar
- 2 teaspoons grated lime peel
- 1 garlic clove, minced
- 1/2 teaspoon salt
- 4 (6oz) halibut steaks

Salsa

- 2 cups chopped peaches
- 1/4 cup chopped sweet red pepper
- 1/4 cup chopped red onion
- 1 jalapeno pepper, seeded and chopped
- 2 tablespoons orange juice
- 1 tablespoon minced fresh cilantro
- 2 tablespoons lime juice
- 1/4 teaspoon salt

DIRECTIONS

1. In a bowl, combine the first seven ingredients; mix well. Remove 1/4 cup for basting; cover and refrigerate. Pour remaining marinade into a large reseal able plastic bag; add the halibut. Seal bag and turn to coat; refrigerate for 2 hours. In a bowl, combine salsa ingredients. Cover and refrigerate until serving
2. If grilling the fish, coat grills rack with nonstick cooking spray before starting the grill. Drain and discard marinade from fish.

Grill, uncovered, over medium heat or broil 4-6 inches from the heat for 4-6 min on each side or until fish flakes easily with a fork, basting occasionally with reserved marinade. Serve with peach salsa.

Hurry Up Dessert

INGREDIENTS

- 4 Peaches
- Cinnamon
- $\frac{1}{4}$ C Water
- 1 C Sugar
- $\frac{1}{2}$ C Flour
- $\frac{1}{2}$ C Oats
- $\frac{1}{4}$ t Salt
- 4 T Butter

DIRECTIONS

1. Preheat the oven to 400 degrees F.
2. Slice Peaches in an 8" or 9" square pan, then sprinkle with cinnamon and add water
3. Mix the rest of the ingredients together and spread over the peaches
4. Bake for 30 min
5. Serve with ice cream

Mango- Peach Smoothie

INGREDIENTS

- 1 peach sliced
- 1 mango, peeled and diced
- ½ cup vanilla soy milk
- ½ cup orange juice, or as needed

DIRECTIONS

Place the peach, mango, soy milk, and orange juice into a blender. Cover and puree until smooth. Pour into glasses to serve.

Moroccan Peach Roasted Chicken

INGREDIENTS

- 1/4 cup margarine or butter
- 1/4 cup honey
- 1 teaspoon rose water
- 1 teaspoon salt
- ground black pepper to taste
- 4 pounds bone-in chicken pieces, with skin
- 1 pound fresh peaches, pitted and sliced
- 1 tablespoon white sugar
- 1/2 cup toasted slivered almonds (optional)

DIRECTIONS

1. Preheat the oven to 425 degrees F (220 degrees C).
2. In a glass measuring cup, combine the margarine, honey, rose water, salt and pepper. Heat in the microwave until margarine has melted, about 30 seconds. Place chicken in a baking dish and pour the margarine mixture over it. Stir to coat the chicken completely. Place the dish of chicken into the oven.
3. Cook uncovered in the preheated oven until chicken pieces have browned, about 15 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C). Add the peaches to the dish and sprinkle with sugar. Continue to roast until chicken is cooked through, about 20 more minutes.
4. Remove chicken pieces to a serving dish and pour the juices from the pan over them. Garnish with slivered almonds.

Old Fashioned Peach Pie

INGREDIENTS

Pastry for 2 crust pie

- $\frac{3}{4}$ Cup Sugar
- 3 Tablespoons flour
- $\frac{1}{4}$ Teaspoon cinnamon or nutmeg
- $\frac{1}{8}$ Teaspoon salt
- 5 Cups sliced fresh peaches
- 1 Teaspoon lemon juice
- $\frac{1}{8}$ Teaspoon almond extract (optional)
- 2 Tablespoons butter

DIRECTIONS

Combine sugar, flour, cinnamon and salt. Add to peaches; sprinkle on lemon juice and almond extract.

Pour into pastry-lined 9" pie pan.

Dot with butter

Adjust top crust, flute edges and cut steam vents

Bake in hot oven (425 degrees) 40 to 45 minutes or until peaches are tender and crust is browned.

Peach Butter

Serving Size: 1 pint

Prep Time: 5 minutes

Cook Time: 1 hour

Ingredients:

- 5 large peaches, washed and pitted (no need to peel)
- 1/2 cup water
- 1 cup sugar

Preparation:

In a large saucepan, place peaches and water. Bring to a boil. Return to a simmer and cook until peaches are soft, about 20 minutes. Run the peaches through a food mill or a sieve and discard the skins. Add sugar to pulp and mix well. Now reduce the pulp by one of the following methods.

- **Slow Cooker:** Place sweetened pulp in a slow cooker with lid partially off to let steam escape. Set at low and cook, stirring occasionally, for 6-12 hours or overnight, or until thick enough so the butter doesn't run off a spoon when turned upside down.

- **Microwave:** Place sweetened pulp in a microwave-safe bowl and cook for 20 minutes at a time, stirring frequently until thick enough so the butter doesn't run off a spoon when turned upside down.

- **Stovetop:** Place sweetened pulp in a medium saucepan and cook over medium-low heat, stirring frequently, for 1-2 hours or until thick enough so the butter doesn't run off a spoon when turned upside down.

- **Oven:** Heat oven to 250 degrees. Place sweetened pulp in a heatproof casserole dish or roaster. Bake, stirring only occasionally, for 1-3 hours or until thick enough so the butter doesn't run off a spoon when turned upside down.

Place hot butter in hot sterilized jars, leaving 1/4" headspace. Cover with hot sterilized lids and rings. Process in a water bath for 10 minutes. Remove to counter and allow to cool before storing in a cool, dry, dark place.

If you don't process in a water bath, the butter can be kept refrigerated for up to three weeks or frozen for up to one year.

Peach Daiquiri

INGREDIENTS

- 1 peeled and sliced peach
- 1 tablespoon lime juice
- 1 teaspoon powdered sugar
- 2 oz white rum

DIRECTIONS

Combine peach, lime juice, sugar and rum in blender; puree until smooth. Almost fill a large glass with crushed ice. Pour peach mixture over, garnish with a mint spring and serve immediately.

Peach Delight

Step 1-

2 cups self rising flour

2 sticks melted butter or margarine

1 cup chopped pecans

Mix together and press into a 9x12 pan. Bake at 350 for 25 min. let cool.

Step 2-

8 oz pkg cream cheese

1 box powdered sugar

12 oz tub cool-whip

Mix until smooth. Spread onto first layer

Step 3-

Slice 4 cups fresh peaches and spread onto second layer

Step 4-

1 cup sugar

2 tsp corn starch

1 box peach jello

2 cups water

Mix in saucepan and cook over medium heat till comes to boil. Remove from heat. Let set for a few minutes, then pour over third layer and refrigerate.

Yummy and peachy

Peach Ice Cream

INGREDIENTS

- 3C sliced peeled peaches
- 1C half-and-half
- 1/2C Sugar
- 1/2C whole milk
- 1t vanilla extract

DIRECTIONS

Place the peaches in the blender or food processor; process until finely chopped. Combine peaches and remaining ingredients in a large bowl. Pour peach mixture into the freezer can of an ice cream freezer; freeze according to manufacturer's instructions. Spoon ice cream into a freezer-safe container; cover and freeze for 2 hours or until firm.

Peach Pie

INGREDIENTS

- 1 CUP SUGAR
- 3 TABLESPOONS FLOUR
- 1/4 TEASPOON NUTMEG
- 1/2 TEASPOON CINNAMON
- 5 CUPS SLICED FRESH PEACHES
- 2 TABLESPOONS BUTTER
- DASH SALT
- 1 TEASPOON VANILLA

DIRECTIONS

If using frozen peaches for this recipe, I cook them on the stove with the sugar, flour, nutmeg, cinnamon, and salt until slightly thickened. Add the vanilla before putting into bottom crust and dot with butter when ready to add top crust. I always sprinkle sugar on top of crust, to add sparkle.

CRUST

INGREDIENTS

- 3 ½ CUPS FLOUR
- 1 ½ TEASPOON SALT
- 1 CUP LARD
- 7-9 TABLESPOONS OF COLD WATER

DIRECTIONS

The first 3 ingredients are cut together until it resembles small peas, then add the cold water slowly, roll out and make a top and bottom crust.

Peach Tart

INGREDIENTS

Crust

- 1 ¼ cup all-purpose flour
- ½ cup butter, room temp
- 2 tablespoons sour cream

Filling

- 6 medium peaches, peeled, pitted, and sliced
- 3 large egg yolks
- ¾ cup sour cream
- ¾ cup sugar
- ¼ cup all-purpose flour

Glaze

- ½ cup peach preserves
- 1 tablespoon frozen orange juice concentrate
- Mint, for garnish

DIRECTIONS

Preheat oven to 375 degrees F

Crust

Place the flour, butter and sour cream in a food processor and pulse to combine. When the dough has formed a ball, pat with lightly floured hands into the bottom and sides of an ungreased 10-inch tart pan with a removable bottom and ½ inch sides, or a round au gratin dish. Bake for about 15 min, until the crust set but not brown. Let cool while preparing the filling

Lower oven temp to 350 Degrees F

Filling

If using fresh peaches peel and thickly slice. Arrange the fresh peach slices in overlapping circles on top of the crust until it is completely covered. Overfill the crust as the peaches will shrink

Combine the egg yolks, sour cream, sugar, and flour and beat until smooth. Pour the mixture over the peaches. Place tart pan on a baking sheet and bake for about 1 hour, until the custard sets and is pale golden in color. Cover with aluminum foil tent if the crust gets to dark. Transfer the tart pan to a wire rack to cool. When cool, remove the side wall of the pan.

Glaze

Combine the preserves or jelly an orange juice. Spread with a pastry brush over the top of the warm tart. Serve the tart warm, at room temp or chilled. Garnish with fresh mint

Peachy Tossed Salad

INGREDIENT

- 1(10 ounce) package ready-to-serve salad greens
- 1 medium fresh peach, cut into wedges
- ½ cup thinly sliced cucumber
- ½ cup crumbled feta cheese
- ¼ cup thinly sliced red onion, separated into rings

Creamy poppy seed dressing

- 2/3 cup vegetable oil
- ¼ cup sugar
- ¼ cup white vinegar
- ¼ cup sour cream
- 2 teaspoons poppy seeds
- ½ teaspoon salt

DIRECTIONS

3. In a large salad bowl, combine the greens, peaches, cucumber, feta cheese and onion. In a jar with a tight-fitting lid, combine the dressing ingredients; shake well. Serve with salad.

Peach Upside-Down Cake

INGREDIENTS

- 3C thinly sliced peeled peaches
- 1T sugar
- 1t cornstarch
- 1t lemon juice
- Cooking spray
- 2/3C sugar
- 1/4C butter, softened
- 2t grated lemon rind
- 1t vanilla extract
- 1 lg egg
- 1 1/4C all-purpose flour
- 1t baking powder
- 1/ 2t baking soda
- 1/8t salt
- 3/4C low-fat buttermilk
- 2 1/4C vanilla fat free frozen yogurt
- 6T fat-free caramel sundae syrup, warmed

DIRECTIONS

Preheat oven to 350°.

Combine the first 4 ingredients in a bowl. Spoon into a 9-inch round cake pan coated with cooking spray

Place 2/3 cup sugar and next 4 ingredients in a large bowl; beat with a mixer at medium speed until well blended (for about 5 min). Lightly spoon flour into dry measuring cups; level with a knife. Combine flour, baking powder, baking soda, and salt, stirring well with a whisk. Add the flour mixture to sugar mixture alternately

with buttermilk, beginning and ending with the flour mixture; mix after each addition. Spoon batter over peach mixture in pan. Bake at 350° for 45 minutes or until a wooden pick inserted in center comes out clean. Cool for 10 minutes in pan on wire rack. Place a plate upside down on top of cake, and invert onto plate. Serve warm with frozen yogurt and the caramel syrup.

Peachy Bread Pudding with Caramel Sauce

INGREDIENTS

- 2 cups fresh peaches - peeled, pitted and halved
- 1 (14 ounce) can sweetened condensed milk
- 3 eggs, lightly beaten
- 1 1/4 cups hot water
- 1/4 cup butter, melted
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 4 cups French bread, torn into small pieces
-
- **CARAMEL SAUCE**
- 1/2 cup brown sugar
- 1/2 cup butter
- 2 tablespoons light corn syrup
- 1 tablespoon rum

DIRECTIONS

1. Preheat an oven to 325 degrees F (165 degrees C). Grease a 9x13-inch baking dish.
2. Chop the peaches and lightly mash them in a mixing bowl. Combine the sweetened condensed milk and the eggs; add them to the peaches and mix well. Stir in the hot water, melted butter, cinnamon, and vanilla. Stir the French bread into to the custard mixture until the bread is completely moistened. Turn the pudding into the prepared baking dish.
3. Bake until a knife inserted in the center of the pudding comes out clean, about 1 hour and 10 minutes.

4. While the pudding is baking, combine the brown sugar, 1/2 cup butter, corn syrup, and rum in a saucepan. Bring to a boil over medium heat and simmer for 3 to 4 minutes or until just slightly thickened. Let cool slightly.
5. Remove the pudding from the oven and let it cool for about ten minutes before serving. Serve warm with the caramel sauce. Cool and cover any leftover pudding and store it in the refrigerator.

Peachy Ginger Soup

INGREDIENTS

- 3 1/2 pounds fresh peaches - peeled, pitted and chopped
- 1 teaspoon ground ginger
- 1 1/3 cups heavy cream
- 2 tablespoons rum

DIRECTIONS

1. Puree the peaches and ginger together in a food processor or blender. Stir in heavy cream and rum. Chill. Serve cold.

Sour Cream Peach Pie

INGREDIENTS

Pastry for 2 crust pie

- 4 Cups sliced peeled peaches – 7 to 8 medium peaches
- 1 Cup sugar
- 5 Tablespoons flour
- 1/8 Teaspoon salt
- 1/2 Cup dairy sour cream
- 1/4 Teaspoon cinnamon
- 1/4 Teaspoon nutmeg

DIRECTIONS

Spread peaches in pastry-lined 9" pie pan. Combine sugar (reserving 2 tablespoons), flour, salt and sour cream. Spread over peaches. Adjust top crust and flute edges; cut vents.

Mix remaining 2 tablespoons sugar, cinnamon and nutmeg. Sprinkle over top.

Bake in hot oven (400 degrees) about 40 minutes or until peaches are tender and crust is browned.

Southern Peach Cobbler

INGREDIENTS

- 8 fresh peaches - peeled, pitted and sliced into thin wedges
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 teaspoon fresh lemon juice
- 2 teaspoons cornstarch
- 1 cup all-purpose flour
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter, chilled and cut into small pieces
- 1/4 cup boiling water

MIX TOGETHER:

- 3 tablespoons white sugar
- 1 teaspoon ground cinnamon

DIRECTIONS

1. Preheat oven to 425 degrees F (220 degrees C).
2. In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2 quart baking dish. Bake in preheated oven for 10 minutes.
3. Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking

powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in water until just combined.

- 4. Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.**

• Sweet Peaches

INGREDIENTS

- 4 fresh peaches, halved, pitted
- Large reseal able plastic bag
- 1 cup honey
- 1 tablespoon vanilla
- ½ teaspoon ground cinnamon
- 4 tablespoons strawberry preserves
- Vanilla ice cream

DIRECTIONS

Coat peaches by placing them in bag with honey, vanilla and cinnamon; refrigerate until ready to grill. Preheat grill to medium heat. Remove peaches from bag; reserving honey sauce. Place on grill and cook about 2 minutes per side.

Remove from grill and spoon about 1 tablespoon strawberry preserves into center of each peach

Top with vanilla ice cream and reserved honey sauce.

Tipsy Peaches

INGREDIENTS

- 1 tablespoon butter
- 4 cups sliced fresh peaches
- 2 tablespoons brown sugar
- 1 teaspoon vanilla extract
- 1 (1.5 fluid ounce) jigger whiskey

DIRECTIONS

1. Melt butter in a skillet over medium heat. Add the peaches, and cook for about 10 minutes, stirring occasionally. Mix in the brown sugar, vanilla, and whiskey; simmer over medium heat for about 20 minutes, until peaches are soft and the sauce has darkened. Serve as a side dish or over ice cream.

Yogurt and Peaches Chicken

INGREDIENTS

- 1-1/2 Cup Herb stuffing mix (not the stovetop variety)
- 2 Whole skinless chicken breasts, each cut in half
- ½ C Plain yogurt
- 2 Large ripe peaches (or 4 small) peeled and halved
- Cinnamon sugar

DIRECTIONS

Preheat oven to 375 degrees

In a food process or blender, reduce the stuffing mix to coarse crumbs and pour them onto a sheet of wax paper

Coat one piece of chicken breast with yogurt as thickly as possible, and then dip it into the crumbs to coat.

Lay the chicken in an oiled baking dish large enough to hold chicken and peaches in one layer. Repeat with remaining chicken.

Surround the chicken with the peach halves, cut side down.

Sprinkle the peaches (not the chicken) with cinnamon sugar.

Bake for 20 minutes or until the breasts are just cooked through but not dry.

NAG

Neighborhood Action Group

Mission Statement:

The mission of Neighborhood Action Group (NAG) is to develop awareness, involvement, and a sense of community for the purpose of making Adams County School District Fifty a safer place to live. We do this by bringing neighbors together to share concerns, to support parents and families with information, communication, programs and gatherings.

**To learn more about NAG please Visit:
www.nagdenver.com**