

Cleveland County Kitchen
September, 2015
Food of the Month – Peaches
Chef Fred Reeves
Chef's Recipes



Peach Appetizers

Peach, Prosciutto and Goat cheese Bruscetta

Ingredients: yield: 4

4 slices of French baguettes

3 oz of fresh goat cheese

4 thin slices of prosciutto

1 Fresh Peach cut into quarter (4 slices)

2 oz Brown sugar

2 oz olive oil

Salt and pepper

Heat small sauce pan to medium-high heat. Add olive oil to pan; swirl to coat; add peaches, then add brown sugar. Let peaches cook for approximately 2-3 minutes or until tender. Cool to room temperature. Spread goat cheese on French toast. Top each with a slice of peach, followed by a thin slice of prosciutto and salt and pepper for taste. Fresh basil leaves for garnish.

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Peach Salad

Peach and pistachios salad top with honey mint Greek yogurt

Yield: 4

Ingredients:

Salad:

6 oz of baby spinach greens
1 oz of olive oil
2 ripe peaches
1/4 cup of pistachios, toasted and crushed
Honey Greek yogurt ingredients 1oz fresh squeeze lemon juice
3 Sprigs of fresh mint
1/2 cup Greek yogurt
3 oz of honey
Salt and pepper

Instructions:

In small bowl, stir together Greek yogurt, honey, olive oil, fresh mint, and lemon juice. Chill until ready to use. Toss spinach with olive oil. Place it into shallow platter and top with peaches, 2oz honey Greek yogurt, crushed pistachio and salt and pepper to taste.