

Fresh Peach Chutney

1/2 cup apple cider vinegar
1/2 cup loosely packed light brown sugar
1/2 cup granulated sugar
1/2 cup finely diced red bell pepper
1/2 cup diced yellow onion
1 small jalapeño pepper, seeded and finely diced
1/3 cup golden raisins
2 garlic cloves, pressed
1 Tablespoon freshly grated ginger
1/2 teaspoon salt
1 1/2 pounds firm, fresh peaches, peeled, pitted and sliced



In a large non-reactive pan, mix together the vinegar and sugars. Heat over medium heat and bring to a boil. Add the rest of the ingredients, except the peaches, and simmer for 10 minutes. Stir in the peaches and simmer an additional 10 minutes, or until reaching desired thickness. The peaches should no longer be firm and the liquid reduced.

Remove from the heat and let cool at least 15 minutes before serving. Serve at room temperature. Store in an airtight container in the refrigerator for up to one week. Goes well with your favorite roasted pork or simply with cheese and crackers.

Peach Fritters

1 cup flour
1 teaspoon salt
1 teaspoon baking powder
2 Tablespoons sugar
1/2 teaspoon cinnamon
2 eggs
1/3 cup milk
1 Tablespoon melted butter
1 1/4 cups diced, fresh peaches (about 2 fresh peaches)
Oil for fryer or deep frying pan

Powdered Sugar Glaze

1 cup powdered sugar

Milk - enough to make a drizzling consistency.

(Whisk the milk and confectioners sugar together until the desired drizzling consistency.)

Using a whisk, combine flour, salt, sugar, cinnamon and baking powder. Whisk in eggs, milk and butter. Fold in peaches.

Heat oil in fryer or pan to 375° F. With long handled ladle, ladle about 1/4 -1/2 cup batter into hot oil. The batter will sink at first and then rise. Cook for about 2 - 3 minutes, depending on size of fritters. Remove fritters from oil with long-handled tongs. Quickly drain on paper towels. Drizzle glaze over warm fritters.

Peach-Ginger Slaw

1 cup chopped pecans
3 tablespoons pepper jelly
1/4 cup rice wine vinegar
1 Tablespoon sesame oil
1 teaspoon grated fresh ginger
1/3 cup canola oil
1 (16-oz.) package shredded coleslaw mix
2 large fresh peaches, unpeeled and coarsely chopped (about 2 cups)

Preheat oven to 350° F. Bake pecans in a single layer in a shallow pan 10 to 12 minutes or until toasted and fragrant, stirring halfway through. Cool completely (about 10 minutes).

Meanwhile, microwave jelly in a large microwave-safe bowl at HIGH 15 seconds. Whisk in vinegar and next 2 ingredients until blended. Gradually add canola oil in a slow, steady stream, whisking constantly until well blended.

Add coleslaw mix, and toss to coat. Gently stir in peaches. Stir in pecans; add salt to taste. **Serve immediately.** If making ahead of time, stir in pecans, peaches and salt to taste just before serving.

Italian Fresh Peach Crumb Cake

CRUMB CRUST

2 1/2 cups flour
1/2 cup sugar
2 teaspoons baking powder
pinch salt
1/3 cup + 1 Tablespoon butter cold
1 egg

PEACH FILLING

2 1/2 cups fresh peaches, peeled, sliced, & halved
1 1/2 Tablespoons sugar

Pre-heat oven to 350° F. Grease and flour an 8" cake pan. A spring form pan is recommended. In a medium bowl mix together peaches and sugar, set aside.

In a large bowl whisk together flour, sugar, baking powder and salt, add butter using a pastry blender or fork combine to form a crumbly mixture, add egg and continue to mix only until still crumbly.

Add approximately 2/3 of the crumbly mixture to the cake pan, spoon peach mixture on top and sprinkle with remaining crumb mixture.

Bake for approximately 30-40 minutes or until lightly golden on top. Let cool. Serve with vanilla ice cream if desired.



19816 Huber Road • Borden, IN 47106
812.923.9813 www.huberwinery.com

*Huber's
Orchard & Winery*