



Lori Anne PEACHES

Cookbook

VOLUME 3

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.

"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."

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.



Prep time: 45 mins | Cook time: 60 mins | Serves: 6-8

Brown Sugar Peach Pie

INGREDIENTS

- 1 1/4 cups unbleached all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/3 cup cold butter or vegetable shortening
- 1/2 teaspoon almond extract
- 1 large egg, lightly beaten with 1 tablespoon water
- 3 large eggs
- 2/3 cup brown sugar, lightly packed
- 3 tablespoons butter, melted
- 1/2 teaspoon almond extract
- 2 tablespoons unbleached all-purpose flour
- 2 large peaches, pits removed and sliced thick
- Vanilla ice cream, optional



Pre-heat oven 375 degrees

In a medium bowl, add flour, salt and cinnamon. Blend to combine. Using a pastry cutter, cut the butter into the flour until it resembles small peas. Sprinkle the almond extract over the flour mixture. Toss to combine. Using your hands form the dough into a ball. Flatten into a disk and wrap with plastic wrap. Chill for 30 minutes.

On a floured surface, use a rolling pin to roll out dough from the center out to the edge forming a 10" circle. Dust top of dough with flour. Using spatula fold dough in half. Place into 9" pie plate and unfold. Crimp the extra dough into a decorative edge.

Brush the bottom and sides with the egg wash. Prick the bottom with the tines of a fork. Place in the center of the oven. Bake for 20 minutes. While pie crust is baking, prepare the filling.

In a medium bowl, add eggs and beat with a fork. Add the brown sugar, butter, almond extract and flour. Beat until smooth. Pour into warm crust. Place peach slices on top in a decorative pattern. Place in the center of the oven and bake for 40 minutes or until top is golden brown. If the outer crust is getting too brown, cover with strips of foil.

Serve warm with vanilla ice cream, if desired.



Prep time: 10 mins | Cook time: 5 mins | Serves: 1

Peach Smoothie Bowl

INGREDIENTS

1/4 cup rolled oats, toasted
2 ripe peaches, pits removed and sliced
1/2 cup unsweetened almond milk
1/3 cup vanilla Greek yogurt
1/4 teaspoon ground cinnamon
4-5 ice cubes

Fresh raspberries, optional
Fresh blueberries, optional
1 tablespoon coconut flakes, optional
Fresh mint, optional
Pre-heat oven 350 degrees

On baking sheet, evenly spread out 1/4 cup of rolled oats. Toast in the oven for 3-5 minutes.

In a blender, add toasted rolled oats, peaches, almond milk, Greek yogurt, cinnamon and ice cubes. Blend for 2-3 minutes or until smooth. Pour into bowl. Garnish with fresh fruit, coconut flakes, and mint, if desired.



Prep time: 15 mins | Bake time: 10 mins | Serves: 4

Chicken and Fresh Peach Pizza

INGREDIENTS

1 pizza crust
Olive oil for brushing
1 1/2 cups ricotta cheese
1 1/2 cups diced chicken, such as rotisserie chicken
1/4 cup onion, diced
2 peaches, pits removed and sliced
1/4 cup chopped basil

Pre-heat oven 450 degrees

On pizza stone or baking sheet place pizza crust in the center of the pan. Brush with olive oil. Place spoonfuls of ricotta cheese on top of crust. Spread evenly. Sprinkle chicken and onion evenly on top of crust. Place peach slices in a random pattern on top of the pizza.

Place pan in the center of the oven. Bake for 10 minutes or until crust is golden brown. Sprinkle with basil. Cut and serve hot or at room temperature.



Prep time: 20 mins | Serves: 8

Peach and Tomato Salad

INGREDIENTS

1/2 cup balsamic vinegar	24 ounces cherry tomatoes, halved
1/4 cup olive oil	1 cup red onion, thinly sliced
1 tablespoon honey	1 cup feta cheese, crumbled
1/2 teaspoon salt	1 cup pecan halves, toasted
1/2 teaspoon black pepper	1/2 cup fresh basil
5-6 medium ripe peaches, pitted and cut into wedges	

In a large bowl, whisk together vinegar, oil, honey, salt and black pepper. Add peaches, tomatoes, red onion, cheese, and pecans. Mix until coated. Top with torn basil.

Serve immediately.



Prep time: 1 hour, 15 minutes (includes marinating time) | Cook time: 8 mins | Serves: 4

Grilled Salmon with Fresh Peach Salsa

INGREDIENTS

- 3 tablespoons olive oil
- 2 tablespoons fresh lemon juice
- 3 garlic cloves, minced
- 3/4 teaspoon fresh ground pepper
- 1/2 teaspoon salt
- 4 4-6 oz. salmon steaks or filets
- 1 1/2 cups ripe fresh peaches, diced (4-6 peaches, depending on size)
- 1 large tomato, diced
- 1/4 cup sweet onion, diced
- 1/2 jalapeno pepper, seeds removed and minced
- 1 tablespoon fresh cilantro, chopped
- Juice of one lime

In medium bowl, add olive oil, lemon juice, garlic, salt and pepper. Mix to combine. Add salmon and toss to coat. Cover with plastic wrap and refrigerate for one hour.

In a small bowl, add peaches, tomato, onion, jalapeno pepper, cilantro and the lime juice. Stir to combine. Cover with plastic wrap and store in refrigerator until ready to serve.

Heat grill to medium. Place salmon on grill and cook each side for 3-4 minutes. Remove from grill and serve with fresh peach salsa.



TitanFarms.com

Prep time: 15 mins | Cook time: 20 mins | Serves: 4

French Toast with Fresh Peach Sauce

INGREDIENTS

4 fresh peaches, pits removed and sliced
1/2 cup water
1 tablespoon sugar
1 1/2 tablespoons corn starch
1/8 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/2 teaspoon vanilla
4 large eggs

1/4 cup milk
1/2 teaspoon vanilla
1/2 ground cinnamon
2 teaspoons canola oil, divided
8 slices thick white bread
Fresh raspberries, optional

In medium saucepan on medium heat, add peaches, water, sugar, corn starch, nutmeg and cinnamon. Stir to combine. Bring to a boil and simmer 1 minute. Remove from heat and stir in vanilla. Set aside.

In medium bowl, add eggs and beat with fork to combine. Add milk, vanilla and cinnamon. Stir to combine.

In large sauté pan on medium heat add 1 teaspoon canola oil using a paper towel to spread oil covering the bottom of the pan. Stir egg mixture and add one piece of bread. Turn in mixture several times and add to pan. Continue with 3 pieces of bread. Cook for 2-3 minutes and flip over and cook the other side for 2 minutes or until golden brown.

Place on plate and cover. Re-oil sauté pan and cook remaining bread. Serve French toast with warm peach sauce. Top with fresh raspberries and maple syrup, if desired.



Prep time: 20 mins | Bake time: 30 mins | Serves: 6-8

Peach Tart

INGREDIENTS

1 sheet puff pastry, thawed
Sugar for sprinkling pastry edge and peaches
1/3 cup almond paste
2-3 peaches, cut in half, pits removed and sliced
Vanilla ice cream, optional

Pre-heat oven 400 degrees

On floured surface, unfold pastry sheet. Roll pastry sheet into a 12 inch square. Place the pastry sheet onto a parchment lined baking sheet. Brush the edges with water. Fold edges in 1/2" pressing firmly to create rim to hold fruit in tart.

Brush edge with water and sprinkle with sugar. Spread the almond paste over the bottom of the tart. Neatly place the sliced peaches in rows to complexly cover the bottom of the tart. Lightly sprinkle the peaches with sugar.

Place the baking sheet in the middle of the oven. Bake for 28-30 minutes or until crust is golden brown.

Serve warm or at room temperature. Slice and serve with vanilla ice cream, if desired.



Prep time: 15 mins | Cook time: 7 mins | Serves: 6-8

Peach Crostini

INGREDIENTS

2 peaches, pits removed and sliced thick
Olive oil for brushing
1 French baguette, sliced in 1/2" slices
Olive oil for brushing
1 cup ricotta cheese, room temperature
1 package of prosciutto ham
1 tablespoon fresh thyme leaves, optional

Put grill on medium high heat or have charcoal gray. Brush each side of the peaches with olive oil. Place on grill for 1-2 minutes on each side on until there are definitive grill marks. Remove from grill and set aside.

Brush each side of the bread slices with olive oil. Place on baking sheet and place under broiler in the oven. Broil for 1-2 minutes or until golden brown. Flip over and broil other side of bread. Remove from oven.

Spread each crostini with ricotta cheese. Top each crostini with a couple of peach slices and pieces of prosciutto ham. Garnish with thyme leaves, if desired.



Prep time: 20 mins | Cook time: 5 mins | Serves: 2

Grilled Peach Ginger Salad

INGREDIENTS

- 1/2 cup broken walnut pieces
- 3 ripe peaches, sliced in half, pits removed
- Canola oil, for brushing peaches to grill
- 5 oz. Spring mix salad
- 1 cup red quinoa, cooked
- 1 ripe avocado, cut in half, pit removed, peeled and sliced
- 1/2 sweet red pepper, seeds removed and julienned
- Cheese, such as feta or goat cheese
- 1/3 cup extra virgin olive oil
- 2 tablespoons white balsamic vinegar
- 2 teaspoons grated fresh ginger or 1/2 teaspoon ground ginger
- Salt and fresh ground pepper



Pre-heat oven 350 degrees

On baking sheet, spread out walnut pieces evenly. Toast in oven for 3-5 minutes watching carefully so they do not burn. Remove from oven and set aside.

To grill peaches, heat grill to medium heat. Lightly brush all sides of the peaches with canola oil. Place peaches cut side down and grill for 2-3 minutes. Turn over, skin side down and grill for another 1-2 minutes. Remove from grill and set aside.

On two dinner plates, divide salad greens. Sprinkle each salad with 1/2 cup quinoa. Add avocado, red pepper and walnuts to each salad. Sprinkle with cheese if desired. Place three peach halves on each salad.

In a small jar, add olive oil, balsamic vinegar and ginger. Shake vigorously. Taste and season with salt and pepper. Divide dressing between the salads and serve.

