

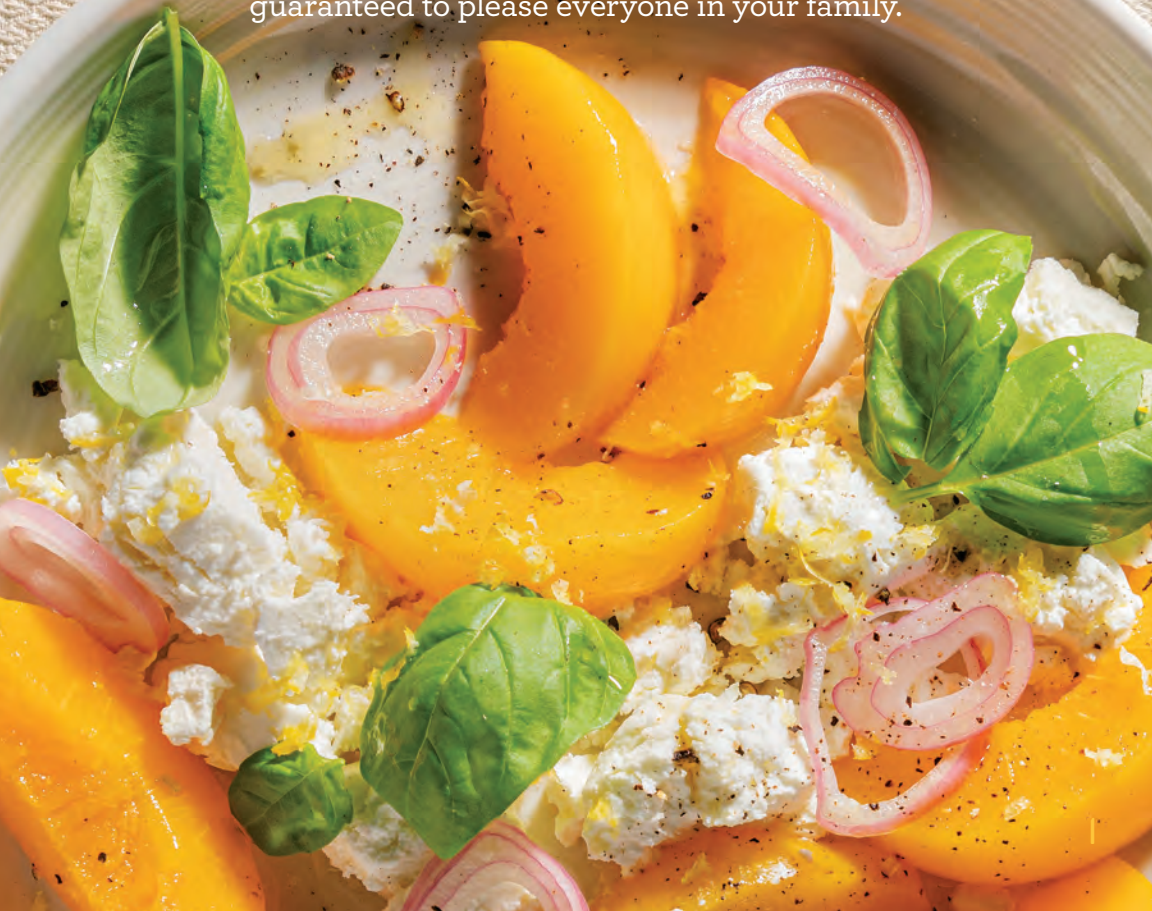


CALIFORNIA

Cling Peaches

# ALWAYS DELICIOUS

6 new recipes featuring California Cling Peaches,  
guaranteed to please everyone in your family.







## ON THE MENU

- 4 CALIFORNIA CLING PEACH HAND PIES
- 6 CALIFORNIA CLING PEACH & GINGER SMOOTHIE
- 8 CALIFORNIA CLING PEACH INSTANT POT™ SPICY PULLED PORK SLIDERS
- 10 CALIFORNIA CLING PEACH & PROSCIUTTO "PIZZA"
- 12 CALIFORNIA CLING PEACH & SUGAR COOKIE SKILLET COBBLER
- 14 CALIFORNIA CLING PEACH CHÈVRE SALAD WITH LEMON ZEST, SHALLOTS AND FRESH BASIL



# CALIFORNIA CLING PEACH HAND PIES

## INGREDIENTS

### *For the Filling:*

Filling must be chilled, prepare 2 hours or the day before planning to use

- 2 (15 oz) cans California Cling Peaches, sliced or chunks, strained (reserving  $\frac{3}{4}$  cup for glaze)
- $\frac{1}{4}$  cup brown sugar
- $\frac{1}{4}$  tsp cinnamon
- 2 tsp cornstarch
- Pinch of salt

### *For the Dough:*

1 package pie dough with 2 premade pie dough circles, thawed

### *For the Egg Wash:*

- 1 egg
- 1 Tbsp cream or milk

### *For the Glaze:*

- 1 cup powdered sugar
- 2-4 Tbsp reserved juice or syrup from peaches

## PREPARATION

### *For the Filling:*

1. In a medium saucepan, simmer all the filling ingredients. Using a potato masher, mash the filling while it's simmering to make a jam.
2. Remove from heat once the cornstarch has dissolved and the filling has thickened. Chill completely.
3. Preheat oven to 375°F.

### *To Assemble:*

1. Place the bottom circle of dough on a sheet of parchment and cut into 6 wedges. Cut the circle in half, then each half into thirds. Separate slices slightly.
2. Place 2-3 Tablespoons of chilled filling onto each section leaving a half-inch border. Set aside.
3. Whisk together the egg and cream to make an egg wash. Using a small pastry brush, brush the half-inch border with the wash.
4. Cut the top piece of pie dough into 6 wedges. With your hands, slightly pull the wedges to make a little bigger to accommodate the filling.



5. Place each top onto a bottom. Crimp all the edges with a fork and slit each of the tops with a knife 2-3 times. Transfer to a parchment-lined sheet pan.
6. Brush tops with egg wash. Freeze 10-15 minutes to set.
7. Bake for 20-25 minutes until golden brown and hand pies are puffy. Let cool.

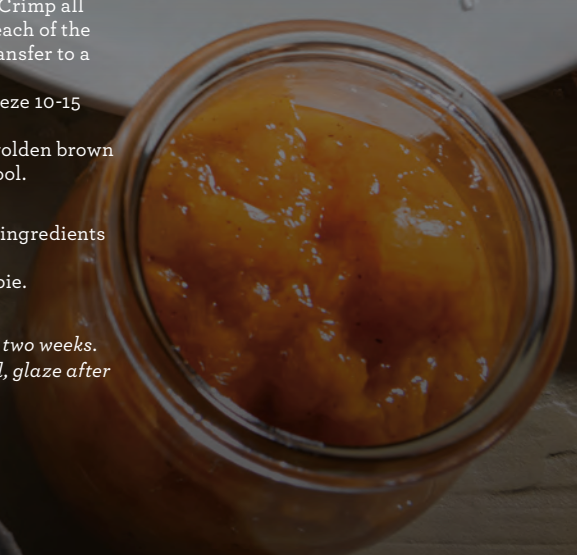
**For the Glaze:**

1. In a small bowl, mix the glaze ingredients with a whisk.
2. Drizzle glaze onto each hand pie.

**Notes:**

- Store in the refrigerator for up to two weeks.
- If you want to enjoy these toasted, glaze after toasting.

**Makes 6 hand pies**



# CALIFORNIA CLING PEACH & GINGER SMOOTHIE

## INGREDIENTS

2 cups canned California Cling Peaches, strained  
1 cup fresh orange juice  
½ inch piece fresh ginger, peeled  
1 cup ice  
½ cup yogurt  
1 lime, zest and juice

## PREPARATION

1. Blend all ingredients in a blender until smooth.
2. Pour into a tall glass or travel cup.

*Makes 2 smoothies*





# CALIFORNIA CLING PEACH INSTANT POT™ SPICY PULLED PORK SLIDERS

## INGREDIENTS

- 3-4 lbs pork butt (shoulder)
- 2 ½ tsp salt
- 1 tsp pepper
- 1 tsp garlic powder
- 2 (15 oz) cans sliced California Cling Peaches, strained
- 1 (18.5 oz) bottle of your favorite BBQ Sauce
- ½ cup honey
- ½ cup apple cider vinegar
- 1-2 serrano chili peppers, thinly sliced (optional)
- Water (to add to Instant Pot™)
- 12 slider buns, buttered and toasted on a hot griddle

## PREPARATION

1. To prepare the pork, combine the salt, pepper and garlic powder into a rub, pat the rub into the pork, set aside.
2. Using the Instant Pot™ bowl, stir together the strained peaches, BBQ sauce, honey, vinegar and serrano peppers (optional).
3. Gently nestle the seasoned pork into the mixture, add water until the liquid is to the top of the pork (not over the pork). Secure the lid and pressure cook for 60 minutes.
4. Let the steam release naturally (could take up to 30 mins).
5. After the pork is finished cooking and the Instant Pot™ pressure is naturally released, carefully remove the pork from the juice and shred on a cutting board, pulling apart the juicy, tender meat using two forks. At this point you can spoon some of the juice and cooked cling peaches from the pot and add to the pulled pork. Let the remaining juice from the Instant Pot™ cool, then discard.
6. Serve on your favorite slider buns and top with our California Cling Peach Spiced Up BBQ Sauce and California Cling Peach Spiced Up Coleslaw! Find the recipes at [californiaclingpeaches.com/recipes](http://californiaclingpeaches.com/recipes)

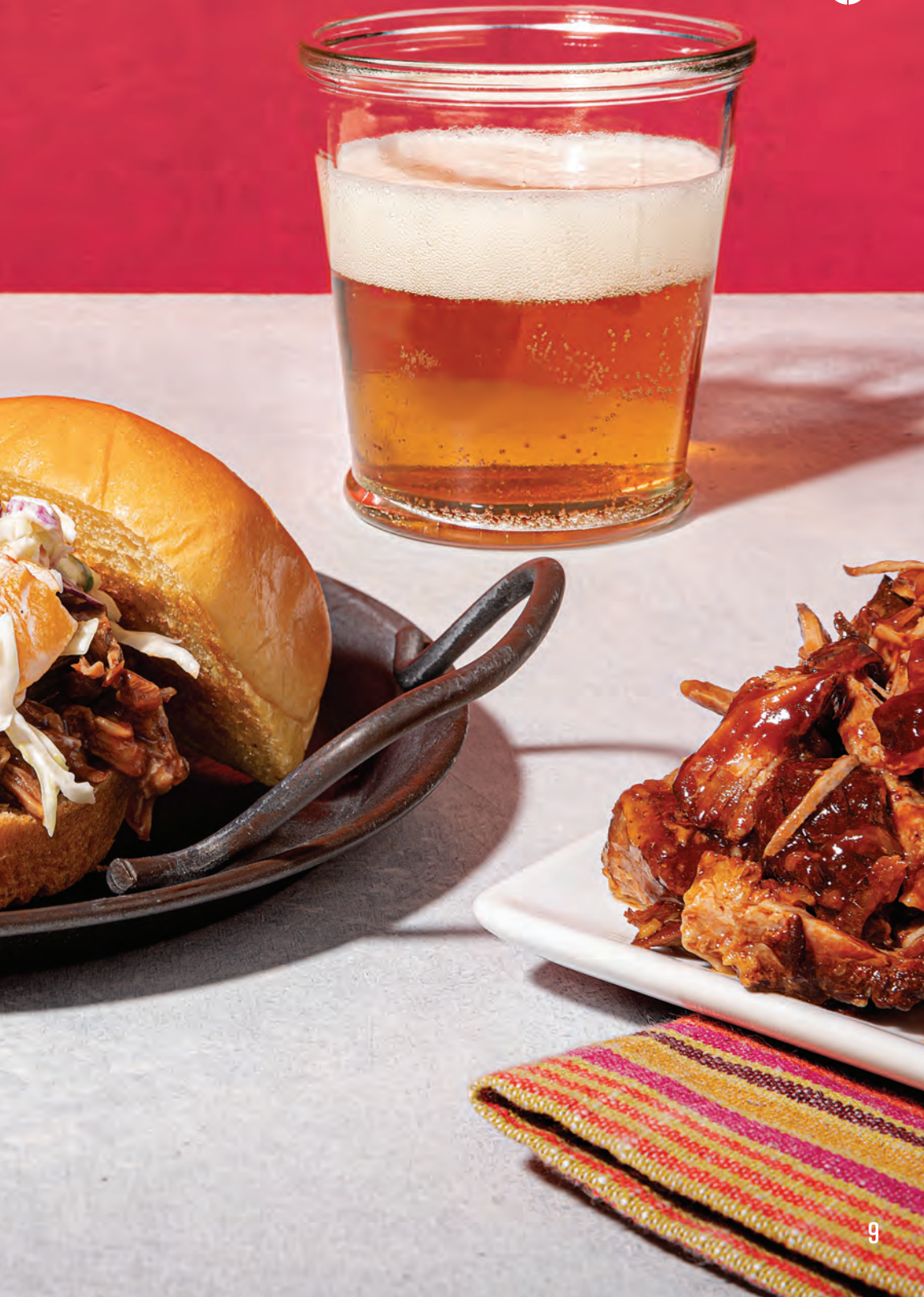
### Notes:

- While the pork is cooking, prepare the California Cling Peach Spiced Up Coleslaw and California Cling Peach Spiced Up BBQ Sauce.

*Makes 10 to 12 sliders*







# CALIFORNIA CLING PEACH & PROSCIUTTO "PIZZA"

## INGREDIENTS

- 4 small flatbreads (such as Naan)
- 1 (15 oz) can California Cling Peach halves, strained
- 4 Tbsp extra virgin olive oil
- 3 oz prosciutto, thinly sliced
- 1 cup arugula, rinsed and dried
- ¼ red onion, thinly sliced
- 1 small wedge Parmesan Reggiano, shaved
- 2-3 Tbsp balsamic glaze
- Salt and pepper to taste

## PREPARATION

1. Place the flatbreads face down on a high heat grill for 2-3 minutes. Remove from heat.
2. Place the peaches on the grill and sear both sides for 2-3 minutes. Remove from heat and cut into 1-inch pieces.

### *To Assemble the Pizzas:*

1. Brush the grilled side of the flatbreads with 2 of the 4 tablespoons of olive oil.
2. Evenly place the prosciutto, grilled peaches, arugula, red onion and shaved parmesan on each of the pizzas.
3. Drizzle with remaining 2 tablespoons olive oil and the balsamic glaze.
4. Add salt and fresh cracked pepper to taste.

*Makes 4 pizzas*



# CALIFORNIA CLING PEACH & SUGAR COOKIE SKILLET COBBLER

## INGREDIENTS

5 (15 oz) cans sliced California Cling Peaches, strained (reserve liquid)  
3 Tbsp cornstarch  
½ cup brown sugar  
½ tsp salt  
1 tsp cinnamon

### *For the Cookie Topping:*

1 roll (16.5 oz) refrigerated sugar cookie dough  
1 Tbsp sugar

## PREPARATION

1. Preheat oven to 350°F.
2. Strain peaches in a colander over a bowl reserving 1 cup liquid.
3. Place peaches in a 9-inch cast iron skillet. Set aside.
4. In a small saucepan, mix peach juice, cornstarch, sugar, salt and cinnamon. Bring to a simmer to thicken.
5. Pour thickened peach sauce over sliced peaches in the skillet.
6. Roll out cookie dough on a floured surface to ¼-inch thickness. Cut into shapes with cookie cutters.
7. Arrange cookie cut outs on top of the peaches to cover.
8. Sprinkle with sugar.
9. Bake for 25-30 minutes, until the cookie dough is baked through and the filling is bubbling.
10. Serve with ice cream or whipped cream.

Makes 6 to 8 servings



# CALIFORNIA CLING PEACH CHÈVRE SALAD WITH LEMON ZEST, SHALLOTS AND FRESH BASIL

## INGREDIENTS

### *For the Pickled Shallots:*

- ¼ cup white wine vinegar
- 1 ½ Tbsp sugar
- 1 ½ tsp Kosher salt
- 2-3 shallots, thinly sliced
- 1 serrano pepper, thinly sliced (optional)

### *For the Salad:*

- ½ cup Chèvre (soft goat cheese)
- 1 lemon, zested
- 1 (15 oz) can sliced California Cling Peaches, strained and pat dry
- ¼ cup pickled shallots plus 1-2 tsp of pickling liquid
- 6-8 basil leaves, roughly torn
- 2 tsp extra virgin olive oil
- ½ tsp flaky sea salt
- Cracked pepper to taste

## PREPARATION

### *For the Pickled Shallots:*

1. Combine all ingredients, stirring until the sugar and salt have dissolved. Let the sliced shallots sit for at least 15 minutes in the pickling liquid before adding the shallots to the salad.

### *For the Salad:*

1. Slightly crumble the goat cheese into an S shape on a large platter. Have fun and be creative!
2. Zest the cheese with about half of the lemon.
3. Gently place cling peaches around the cheese.
4. Top with pickled shallots and basil.
5. Drizzle with olive oil and some of the pickling liquid.
6. Zest remaining lemon directly over the salad.
7. Season with flake salt and fresh cracked pepper.

*Makes 4 servings*







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CALIFORNIA CLING PEACHES  
IN YOUR PANTRY JUST MAKES SENSE.  
*WITH THEIR* LONG SHELF LIFE, LOW  
COST, HIGH NUTRITIONAL VALUE  
AND NATURALLY SWEET TASTE,  
CALIFORNIA CLING PEACHES  
ARE GUARANTEED TO PLEASE ALL  
IN YOUR FAMILY, ALL YEAR ROUND.



CALIFORNIA  
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CALIFORNIA CLING PEACHES ARE PERFECT FOR YOUR PANTRY!  
ALWAYS READY - ALWAYS NUTRITIOUS - ALWAYS DELICIOUS



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