

**Miscellaneous Non-Refrigerated Category
Palisade Peach Recipe Contest-2008**

**GRAND PRIZE: Vikki Keough, Grand Junction, CO
"Peach Upside Down Cake"**

1/4 cup butter
1/2 cup packed brown sugar
1-1/2 to 2 cups sliced peaches
1/4 cup sliced almonds
1-1/4 cup all-purpose flour
1-1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter softened
3/4 cup sugar
1 egg
1 teaspoon almond extract
1/2 cup milk

Place 1/4 cup butter in an 8x8x2 baking pan and set in a 350 degree(F) oven for about 5 minutes, or until butter is melted. Remove pan from oven. Add brown sugar, stirring until sugar is completely moistened. Spread sugar mixture evenly in pan. Sprinkle sliced almonds over brown sugar. Arrange peach slices evenly over brown sugar and almond mixture. Set aside.

In a medium bowl, combine flour, baking powder, and salt. Set aside. In a large bowl, beat 1/2 cup butter with an electric mixer on medium speed for 30 seconds. Beat in sugar until well-combined. Add egg and almond extract, beating until combined. Alternately add the flour mixture and milk to beaten butter mixture, beating on low speed after each addition just until combined. Spread butter evenly over the peaches in the pan.

Bake in 350 degree(F) oven for 45-50 minutes. Cool in pan on a wire rack for 5 minutes. Loosen cake from sides of pan. Invert onto a large serving plate. Cool for 10-15 minutes more. Serve warm.

**1st Prize: Vikki Keough, Grand Junction,CO
"Peach Pinwheels"**

1/2 cup butter
1-1/2 cup sugar
1-1/2 cup water
1 teaspoon almond extract
2 cups self-rising flour
1/2 cup shortening
1/2 cup milk
5 cups peaches (peeled and chopped)
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 cup sliced almonds

Place butter in 13x9x2 baking dish. Set dish in 350 degree(F) oven to melt butter. Remove dish from oven and set aside.

For syrup: In a medium saucepan, combine sugar and water. Cook over medium heat until sugar is dissolved. Bring to boil and boil (uncovered) for 5 minutes. Remove saucepan from heat and stir in almond extract. Cover and keep warm.

For dough: Place the self-rising flour in a large bowl. Cut in shortening until the pieces are the size of small peas. Make a well in the center of the flour mixture. Add the milk all at once. Stir just until moistened. Knead the dough on a lightly floured 14x12 inch piece of waxed paper for 10-12 strokes. Lightly sprinkle dough with flour. Cover with another 14x12 inch piece of waxed paper. Roll out dough to 1/4 inch thickness. Remove top piece of waxed paper.

For filling: In another large bowl, toss together the peaches, cinnamon, and nutmeg. Spoon 3 cups of the peaches on top of the melted butter in the baking dish. Spreading evenly to form a single layer. Spoon the remaining 2 cups of peaches evenly over the dough rectangle. Sprinkle the 1/4 cup of sliced almonds over the peaches (on the dough). Roll dough into a spiral, starting from a long side. Pinch seam to seal. Cut into twelve 1 inch thick rolls. Arrange the rolls cut side down, over the peaches in the baking dish. Carefully pour syrup around rolls. Bake in the 350 degree(F) oven for 50-55 minutes or until golden brown. Cool on a wire rack for 30 minutes. Serve warm.

2nd Prize: Nancy Jones, Grand Junction, CO
“Mama’s Fried Pies”

2 cups Hungarian flour

2 tsp baking powder

1 tsp salt

1/4 cup Star Extra Light Oil

1/2 cup cold milk

Sift Flour, baking powder and salt together, add oil and milk and mix until dough consistency. Prepare filling:

Place in small sauce pan

Peel 6 fresh Palisade peaches and dice into saucepan and add;

4 Tbsp butter

1 tsp grated ginger

Pinch of salt 1/2 tsp cinnamon

1/4 cup GW brown sugar

1 tsp lemon juice

3/4 cup GW granulated sugar

Cook over low heat until mixture starts to bubble and thickened a bit.

Roll out dough into small rounds and place into small pie molds and add filling and then book in hot oil, drain on paper towels.

3rd Prize – Brittany Reynolds – Grand Junction, CO
“Peachy Green Chili”

2 Lbs Pork - Diced

1 tsp poultry seasoning

1 tsp garlic powder

1 tsp salt

4 tbsp flour

5 fresh roasted green chilies

3 beef bullion cubes

8 peaches - blended

3 peaches - cubed

1 tbsp grape seed or olive oil

1 qt water

Combine flour and seasonings, dredge pork in flour mixture, brown pork in oil, when pork is cooked well add remaining ingredients, leaving out diced peaches, cook over low heat for a minimum of 45 minutes, add diced peaches right before serving.