

**Pies and Tarts Category  
Palisade Peach Recipe Contest – 2008**

**Grand Prize**

**Grand Marnier Peach and Cranberry Pie – Bettie Hobbs – Fruita,CO**

4 cups peeled and sliced peaches  
2 cups fresh or frozen cranberries (I buy several bags during the  
Holidays and freeze then to use throughout the year)  
1 ½ cups sugar  
¼ cup flour  
2 tbsp. cornstarch  
½ tsp. salt  
½ tsp. cinnamon  
2 tsp. grenadine syrup  
1 tbsp. Grand marnier

Double piecrust  
1 Tbsp. Butter

In a large bowl, combine the sugar, flour, cornstarch, salt, and cinnamon. Add fruit, Grand Marnier and grenadine syrup. Toss to mix and let stand for 15 minutes. Roll out pie dough and line 9 inch pie plate, add filling and dot with butter. Roll out remaining dough and top filling with a lattice crust. Bake at 375 degrees for 50-55 minutes. Cool on wire rack.

**1st Place - Pies and Tarts –  
1st Place - Betty Beidelschies-Grand Junction, CO  
Grandma B's Luscious Fresh Peach Pie**

(I am the grandma!)  
Filling: 2 and 1/2 #'s ripe, peeled, sliced peaches  
1 T. fine dry white bread crumbs  
1 cup GW Sugar  
dash of salt  
2 T. flour,  
4 drops almond extract  
2T. butter (cut into bits)  
Toss peaches with the above ingredients and set aside.

Dough: 3 cups Hungarian Flour, 1 cup shortening, 1 t. salt, 2 eggs beaten with 1 tsp. vinegar; then add enough water to make 3/4 cup liquid. Blend together the flour, salt, and shortening. Gently stir egg mixture into the flour mixture. Divide the dough into 2 round pieces; one for the crust and the other for your favorite top. Roll out 1 piece of dough and fit into the pie pan.

Fill the shell with the filling and dot the top with the butter bits. Roll out the second piece of dough for the top. Arrange the lattice cuts strips and press the dough edges together to seal. Then lightly brush the dough with 1 T. water and sprinkle with sugar. Bake at 425 for 20 minutes, then 375 for 35 to 40 minutes or until the juices are bubbling and the crust is golden brown.  
Enjoy!

**2<sup>nd</sup> Prize – Karen Ammentorp – Whitewater, CO**  
**“Pretty Palisade Peach Tart”**

**Press in Lemon Pastry**

Wisk together 1 1/3 cups flour, ¼ cup sugar and 2 teaspoons grated lemon peel. With your fingers, work in 1 stick of cold butter that has been cut into pieces. When the mixture has no large particles, add 1 egg yolk and stir with a fork. With your hands, work the dough and press it 1¼ inches up the sides of pan. Bake at 300 degrees for 30 minutes or until golden brown. Let cool.

**Creamy Filling**

With a mixer, blend 8 oz. cream cheese, 1 cup powdered sugar, ¼ cup sour cream, and 1 teaspoon vanilla until smooth. Spread into cooled pastry shell and refrigerate.

**Pretty Fruit**

Peel and slice 5 fresh, ripe Palisade Peaches. Sprinkle with lemon juice and lay on paper towels. Decorate the tart with an outer ring of overlapping peaches. You may add a row of raspberries, blueberries, or strawberries. I also used 2 slices of kiwi for the inner circle. Place a strawberry in the center.

**Peach Glaze**

In a small pot, heat 2/3 cups peach preserves and 1 tablespoon lemon juice. Once boiling, press it through a wire colander with a spoon. Drizzle the syrup over the peaches. Refrigerate until ready to serve.

**3<sup>rd</sup> Prize – Jan Psenda – Palisade, CO**  
**Peach Parfait Pie**

Makes 2 pies

2 frozen pie shells – baked according to instructions

1 cup water

1 pkg peach jello

1 pint vanilla ice cream

1/2 pint whipping cream – whipped

4 peaches – peeled and sliced thin

Bring water to boil, remove from heat. Add jello; stirring until dissolved. Cut ice cream into smaller pieces and stir into jello until melted. Chill until mixture begins to thicken – about 5 minutes. Next, fold in peaches and turn into a cooled baked pie shells. Top with whipped cream and chill for at least an hour before serving.