

Peachy-Palooza

at

Dempsey Corner Orchards

Everything's Peachy at
Dempsey Corner Orchards
this Weekend!

August 22 and 23

Pick your own fresh juicy peaches right off the trees!

Lunch: Pinapple-Peach-Pork Pulls

Dessert: homemade peach pie, brandied peach tarts or fried peaches on icecream!

Find a partner and enter the
"Peach-Pitch" Contest
at 2:00 and win a peachy lil' prize.

Open 7 days a week • 10:00 a.m. until 5:00 p.m.
Just North of Exit 16 and follow our Signs
For more info call 847-1855



Peach Pie Recipe

INGREDIENTS

- 1 (15 ounce) package pastry for a 9 inch double crust pie
- 1 egg, beaten
- 5 cups sliced peeled peaches
- 2 tablespoons lemon juice
- 1/2 cup all-purpose flour
- 1 cup white sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 2 tablespoons butter

DIRECTIONS

- Preheat the oven to 350° F (220° C).
- Line the bottom and sides of a 9 inch pie plate with one of the pie crusts. Brush with some of the beaten egg to keep the dough from becoming soggy later.
- Place the sliced peaches in a bowl, and sprinkle with lemon juice, flour, sugar, cinnamon, nutmeg and salt and mix gently. Pour into the pie crust, and dot with butter. Cover with the other pie crust, and fold the edges under and press the edges with the tines of a fork dipped in egg. Brush the remaining egg over the top crust. Cut several slits in the top crust to vent steam.
- Bake for 40 to 45 minutes, until the crust is brown and the juice begins to bubble through the vents. Cool before serving. This tastes better warm than hot.

Fresh Peach Salsa

INGREDIENTS

- 2 cups chopped fresh peaches
- 1/4 cup chopped sweet red pepper
- 1/4 cup chopped red onion
- 1 jalapeno pepper, seeded and chopped*
- 2 tablespoons orange juice
- 1 tablespoon minced fresh cilantro
- 2 teaspoons lime juice
- 1/4 teaspoon salt

