

Recipes Using Canned Peaches



Peach Ambrosia Salad

You will need:

1 (15 oz.) can sliced peaches, well drained	1 (8 oz.) tub whipped topping, thawed
1 (20 oz.) can pineapple, well drained	1 cup green or red grapes, halved
1½ cups sweetened coconut flakes	1½ cups mini marshmallows
1 cup sour cream	½ cup chopped pecans (optional)
fresh chopped red apples, canned mandarin oranges, maraschino cherries, or other fruit of choice, (optional)	

Instructions:

- Drain all fruit ingredients **very well**. In a medium bowl, combine whipped topping and sour cream.
- Add coconut flakes and marshmallows. Gently fold in fruit and nuts. Cover bowl with plastic wrap.
- Refrigerate for at least one hour before serving.

Refreshing Peach Salsa

You will need:

1 (15 oz.) can sliced peaches, drained	1 (15 oz.) can unseasoned diced tomatoes	
½ cup finely chopped cilantro	½ medium red onion, finely diced	1 tsp. minced garlic, optional
1 minced fresh jalapeno pepper	2 tbsp. lime juice, squeezed	salt and pepper to taste

Instructions:

- Place all ingredients in a large bowl and gently stir together. Refrigerate overnight to enhance flavor.

Peach French Toast

You will need:

1 (15 oz.) can sliced peaches, drained, cut into pieces	¾ cup butter		
½ cup brown sugar	1 tbsp. water	3 eggs	1 tbsp. vanilla
8 (¾ inch thick) slices day-old French bread	1 pinch ground cinnamon, or to taste		

Instructions:

- In a saucepan, stir together the brown sugar, butter, and water.
- Bring to a boil. Reduce heat to low. Simmer for 10 minutes, stirring frequently.
- Pour brown sugar mixture into a 9x13-inch baking dish. Tilt the dish to cover the entire bottom.
- Place peaches over the sugar coating. Top with French bread slices.
- In a medium bowl, whisk together the eggs and vanilla. Pour over the bread slices to coat evenly.
- Sprinkle the cinnamon over the top. Cover and refrigerate for 8 hours or overnight.
- Preheat oven to 350 degrees F. Remove the dish from refrigerator 30 minutes before baking.
- Bake 25 to 30 min., or until bread is golden brown. Spoon out portions to serve.

Chicken with Peach Sauce

You will need:

1 (15 oz.) can sliced peaches, undrained	4 boneless, skinless chicken breast halves
1 tsp. oil	1 tbsp. cornstarch 2 tbsp. brown sugar
1 tbsp. cider vinegar	1 tbsp. soy sauce $\frac{1}{2}$ to 1 tsp. fresh or dried basil leaves

Instructions:

- Heat oil in large skillet over medium heat until hot. Add chicken; cook 4 - 5 minutes until browned.
- Turn chicken; cover and cook an additional 4 - 5 minutes until chicken is tender and juices run clear.
- Remove from skillet; cover to keep warm. Drain peach syrup into glass measuring cup.
- Add water to make 1 cup liquid. Stir in cornstarch, brown sugar, vinegar, soy sauce, and basil.
- Pour liquid into hot skillet. Cook & stir until thickened and bubbly. Gently stir in peaches and chicken.
- If desired, serve with hot cooked rice.

Pork Chops and Peaches

You will need:

1 (15 oz.) can sliced peaches	4 boneless pork chops, $\frac{1}{2}$ -inch thick (about 1-1/4 pounds)
seasonings, salt and pepper to taste	1 tbsp. olive oil $\frac{1}{4}$ cup firmly packed brown sugar
$\frac{1}{4}$ tbsp. vinegar	

Instructions:

- Sprinkle both sides of pork chops evenly with salt, pepper, and/or seasonings of choice.
- Heat oil in a large non-stick skillet on medium heat. Add pork chops; cook to desired doneness.
- Remove from skillet; keep warm. Drain peaches, reserving $\frac{1}{4}$ cup of the juice.
- Stir juice, sugar, and vinegar into skillet. Bring to a boil. Reduce heat to low.
- Add peaches; simmer about 2 minutes. Spoon over pork chops to serve.

Peach Upside Down Cake

You will need:

Bottom Layer:

1 - 2 (15 oz.) cans sliced peaches, drained; save juice	$\frac{3}{4}$ cup butter, softened	1 cup + 2 tbsp. brown sugar
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Cake Layer:

1 white or yellow cake mix, (two layer size)	juice from drained peaches	eggs	cooking oil
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Instructions:

- Preheat oven to 350 degrees F. Grease and flour one 9x13 or two 8-in. cake pans.
- Mix softened butter and brown sugar together. Spread evenly in bottom of cake pan(s)
- Press peach slices into mixture. Prepare cake mix according to package instruction.
- (If desired, use equal amount of drained peach juice and water instead of all water.)
- Pour batter evenly over peaches. Bake 40 - 50 minutes or until toothpick comes out clean.
- Let cool 5 min. and flip onto cake plate. Serve warm with ice cream or whipped cream.