



Fitch Hill Inn

A Bed & Breakfast

Peaches Supreme

2 oz	cream cheese, softened
1 tsp	apricot or peach preserves
4 oz can	crushed pineapple, drained of juice
2 large	peaches or nectarines
1 Tbsp	chopped toasted pecans

In a small bowl, combine cream cheese and preserves. Blend well. Stir in pineapple.

1. Chop pecans and spread on a cookie sheet or shallow pan and place in 350° oven for about 5 minutes to toast.
2. Peel peaches using a sharp knife by starting at the stem and pulling the skin off the peaches. (Do not use the boil method, as this softens the outside too much.) Gently scrape the skin where it sticks. Use a peeler if the skin is really stubborn.
3. Using a long knife, slice the peach in half, rotating around the pit. Gently pry the halves apart with the knife. If the pit does not release easily, use a grapefruit knife (serrated edge and curved shape), inserted at the stem and blossom ends, to cut the flesh from the peach. Do not try to pry the halves apart with your fingers as this will damage the peach.
4. Slice a piece from the round side of each half to make it stable on its plate. Slice the sliver in half and set at the stem end as 'leaves.'
5. Fill the peach halves with the cream cheese & pineapple filling, covering the top of the peach.
6. Garnish with toasted pecans.
7. Alternative presentation: After peeling & halving, cut the peach into thin wedges and lay in a spiral pattern on the plate. Place a scoop of the cream cheese & pineapple filling at the center and garnish with chopped pecans.

Serves 4

Trick: Purchase the peaches about 2 days ahead of time and place them in a paper bag. This will soften them and make peeling easier.