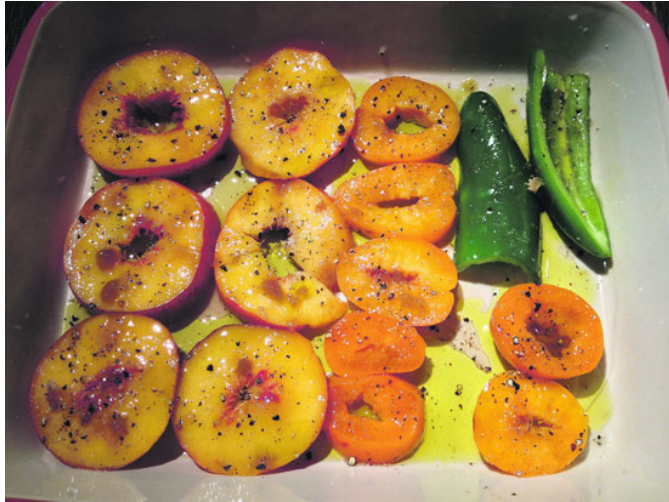


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A Fun Appetizer with a Peachy Kick

By Susie Iventosch



This appetizer starts with grilled peaches and jalapeno.

Aug. 10. People can drop off their peach creations from 9:30 to 11:30 a.m. at the information booth, and winners will be announced Aug. 17 at the market. Whether it's a favorite family dish, or a brand new concoction created just for the contest, I always love to see families cooking together and especially love seeing our local youth getting involved in these contests. I'm really looking forward to trying and publishing this year's wonderful entries!

There will be a Recipe Entry Form pickup and peach purchasing day at the market on Sunday, Aug. 3. People can come get information, pick up an entry form, buy a cookbook from last year, and then go buy some peaches from the farmers. For more information, please visit the CFMA website: <http://cafarmersmkt.com> or call (925) 465-4690.



Grilled Peach-Jalapeno Compote tops a cheesy blend. Photos Susie Iventosch

Grilled Peach-Jalapeno Compote Appetizer

INGREDIENTS/DIRECTIONS

Preheat barbecue or grill to medium high heat.

Marinate the following ingredients together for 15 minutes:

4 peaches, pitted and halved (skins on)
2 apricots, pitted and halved (skins on)
1 fresh jalapeno, seeded and halved
6 tablespoons olive oil
2 tablespoons fresh lime juice
1 tablespoon brown sugar
1/2 teaspoon sea salt
1/2 teaspoon black pepper
1/4 teaspoon dried oregano

Meanwhile, heat 2 tablespoons olive oil in a skillet, and sauté:

4 small or 2 large shallots, peeled and thinly sliced
1/4 teaspoon sea salt
1/4 teaspoon black pepper
1/4 teaspoon dried oregano

Cook over medium-high heat until beginning to caramelize. Deglaze pan with 2-3 tablespoons dry sherry and 1 tablespoon butter and simmer until liquid is mostly absorbed.

Now, take peaches and jalapenos out of marinade and grill over medium-high heat for 10-15 minutes, turning halfway through the cooking. Apricots cook the fastest, followed by peaches and finally the jalapeno. Cook until each is lightly browned on the skins.

Remove from heat and puree grilled peaches, apricots and jalapeno in a food processor along with the caramelized shallots and:

1 additional teaspoon lime juice
1/2 teaspoon powdered cumin
1/2 teaspoon Balsamic vinegar
1/2 teaspoon cider vinegar
1/4 teaspoon white pepper
Season to taste with sea salt

To serve:

Place compote in a baking dish and sprinkle 1/3 cup crumbled feta cheese evenly over the top. Broil just until heated through and feta begins to brown. Spoon over a mound of the cheese mixture (equal parts cream cheese, goat cheese and crumbled gorgonzola ... we use about a half cup of each and mix well). Garnish with finely diced fresh jalapeno and serve with crostini or sturdy crackers.

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