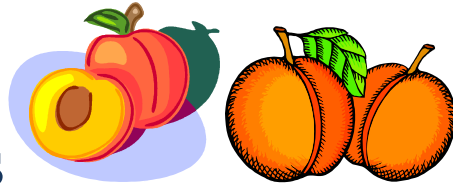




## colorado peaches

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### **Freezing tips:**

Wash peaches gently. Slice in half and remove pit. Place cut side up on a cookie sheet making sure not to touch and place pan freezer. When frozen, place in Ziploc freezer bags. Good for smoothies and pie but will need to be used immediately upon thawing.

### **Super Easy Peach Cobbler**

1 cup Bisquick  
1 egg  
1 cup sugar

Place prepared peaches in a baking sheet or pie tin. (I wash, peel and slice my peaches. Then add sugar to taste along with cinnamon, nutmeg and flour. I use as many peaches as it takes to fill my pan). Mix egg, Bisquick and sugar until crumbly and spread over the peaches. Bake at 375 until edges turn golden brown.

### **Easy Grilled Peaches**

Wash, halve and pit peaches. Fill the hole with a mash of brown sugar and butter, nestle them into a cast iron skillet, and put skillet on the grill. Close the lid and grill for 20 minutes. Serve hot with ice cream.



7190 Kipling St., Arvada CO 80004  
303-424-1452