



# Peaches

Lyons Frozen Peach Topping (Item# 1233)  
 Lyons Peach Fruit Filling (Item# 0086)  
 Lyons White Peach Fruit Puree (Item# 0334)

*Our products are just peachy*

Celebrate this sweetest of occasions with Lyons peach products, including Frozen Peach Topping, Peach Fruit Filling and White Peach Puree.

We select only the finest peaches harvested during their juiciest peak. Bake, blend and top your menu creations with Lyons peaches. Your customers will appreciate the fresh-fruit flavor in every bite.

### Peach Raspberry Aqua Fresca

- 1 pint Fresh raspberries, rinsed
- 2 T Agave nectar
- 1 pint Lyons Frozen Peach Topping
- Juice of 1 lime
- 1/2 t Vanilla extract

Combine the raspberries and agave in a bowl. Crush berries and leave at room temperature for 30 minutes. Put the crushed raspberries, peach topping, 4 cups cold water, lime juice and vanilla in a blender. Blend until smooth. Strain the mixture into a pitcher and add more agave if needed. Cover the pitcher and let chill for at least 1 hour before serving.

Makes one 46oz. pitcher.

### Peachy Mint Shake

- 1 cup Water
- 1 1/2 T Fresh mint leaves, plus extra mint sprigs for garnish
- 1 pint Lyons Frozen Peach Topping
- 1 Peach sliced for garnish
- 1 cup Vanilla ice cream

In a small saucepan, bring the water and the 1 1/2 T mint leaves to the boil. Turn off the heat, cover, and leave the mint water to steep for 5 mins. Allow the mint water to cool to room temperature. Place the mint water (including the leaves), peaches, ice cream and a small handful of ice cubes in a blender and puree until smooth. Serve immediately in chilled glasses and garnish with a slice of peach and a sprig of mint.

Makes two 12oz. shakes.

### Peach Cobbler Cocktail

- Crushed ice
- 2 to 2 1/2 oz Whiskey
- 4 oz Lyons White Peach Puree
- Dash Bitters
- About 5 wedges Frozen peaches, halved
- 3 to 4 Fresh mint leaves, roughly chopped
- 1 Lemon wedge

Fill a large wine goblet with crushed ice. Gently muddle the whiskey, peach puree, dash of bitters, peaches, mint, and a squeeze of lemon juice in a cocktail shaker. Pour over ice and serve cold.

Makes one 8oz. drink.

### Peach Pie

- 64 oz Lyons Peach Fruit Filling
- 3 oz All-purpose flour
- 8 oz White sugar
- 2 oz Butter
- 1 recipe Pastry for a 9-inch pie

Mix flour, sugar and butter into crumb stage. Place crust in the bottom of a 9-inch pie plate. Line the shell with Lyons Peach Fruit Filling. Sprinkle the crumb mixture on top of the peaches. Bake at 350° F for 45 minutes or until the crust is golden. Allow the pie to cool before slicing.

Makes eight servings.



Call Lyons Customer Service at 1.800.344.7130 to receive one free sample of Lyons peach products.