

Market Fresh: Cooking With Peaches



Millions of peaches (Flickr user [mugsniffer](#))

Welcome back to our series [Market Fresh](#), in which we take a look at one ingredient that's showing up in the city's Greenmarkets right now and tell you what to do with it. Last week, we looked at [cucumbers](#), and today we're cooking with peaches.

[Peaches](#) were first cultivated in China and viewed as a symbol of good luck, though they quickly spread around the world, earning nicknames like "[Nipple of Venus](#)" for their sweet flesh. Today, they are widely cultivated across the east coast—not just in Georgia, thank you very much—with a peak season from roughly now through the end of August. While it's tough to beat the simple pleasure of fresh peach out of hand, there is more to the stone fruit than simply being eaten raw. We talked to [Stanton Social](#) chef Chris Santos to find out what he does with the fruit.

"I love peaches and particularly enjoy cooking with them because of the way the sugars develop when you grill the flesh," he says. "Cooked peaches have natural pectin, which when heated give the peaches a rich caramel flavor and creamy mouth-feel. The chile honey elevates the sweetness of the peaches and also adds an element of heat, while the savory brie balances the sweet and spicy elements and creates the perfect balance of flavors."

Chris Santos's Caramelized Peach and Brie Quesadilla with Red Chile Honey

Serves 4

12 six-inch flour tortillas
1 peach, sliced
2 sprigs fresh thyme
1/4 lb of Brie cheese cut into very thin slices
1/4 red onion
2 tbsp butter

Chile honey:

1/4 c honey
1 tbsp crushed red pepper
1/2 tsp ancho chile powder
Pinch of salt

Combine all ingredients for chile honey in mixing bowl. Stir and set aside.

Saute the onion in butter slowly, over low heat, until they become caramelized (about 10 min).

Quickly sauté the peaches with the thyme for 2-3 minutes.

Place two tortillas on a flat surface. Evenly distribute about 1/4 of the peaches, onions, and Brie on each of the layers. Season well with salt and pepper.

Stack the tortillas on top of each other. Add a plain tortilla on top to complete the three layers. Press down firmly. Repeat procedure using remaining ingredients.

To cook, place on hot BBQ grill or in sauté pan with very little oil. Grill until golden on one side. Flip and grill until golden on the other side.

Cut each stack into eight triangular slices.

Drizzle with chile honey and serve immediately.