

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Zesty Peach Purses

This dessert was the tie-breaker at the First Christenson vs. White Throwdown, won (naturally) by me. By one point! Liz is a tough opponent; I'll need my "A" game (and another stunning dessert) to take her down next time, on her turf...

*1 pkg (2 sheets) puff pastry, thawed
1 pkg (8 oz) cream cheese, softened
1 jar (10.9 oz) Fischer & Wieser Texas Jalapeach Preserves
1 jar (10.9 oz) Fischer & Wieser Texas Amaretto Peach Pecan Preserves
2 eggs, beaten with 1 Tbsp water
1 jar (9.25 oz) Fischer & Wieser Original Roasted Raspberry Chipotle Sauce
confectioner's sugar
mint leaves, for garnish*

Heat oven to 400 ° F, and spray two half-sheet pans with non-stick spray. Place a sheet of puff pastry on a lightly floured work surface and roll gently into a rectangle about 12 x 16 inches in size. Using a very sharp, pointed knife, cut sheet into a dozen squares, 4 x 4 inches in size.

Mix together the cream cheese and two peach preserves in a large mixing bowl. Using a pastry brush, paint all the edges of a pastry square with egg wash. Place about 1 Tbsp of filling in the center, then lift all four corners together over the filling. Seal the edges together and give the "ears" a twist to make a decorative pocket. Place on sheet pan. Repeat until all squares are turned into dessert pockets.

Bake pockets until golden brown, but don't let the tops get too dark; about 12-15 minutes. Remove, let cool a few minutes then plate. Put the raspberry sauce in a squirt bottle and put two dabs on a medium dessert plate. Place two purses on the dabs of sauce, to hold them in place. Dust with confectioner's sugar, then decorate the edge of the plate with more raspberry sauce. Garnish with mint leaves and serve warm. A little vanilla ice cream on the side wouldn't hurt anything either...

Yield: Two dozen tasty purses

Preparation time: 30 minutes

Cooking time: 12-15 minutes

