



Stan's Kitchen—August 2016 Recipe of the month:
BLACKBERRY AND NECTARINE COBBLER
with **GINGER BISCUIT TOPPING**
From Chef Adrienne Harper (*Stan's Kitchen Store Supervisor*)
Serves 8

Preheat oven to 375°

FRUIT: *Prep time: 15 minutes, cooking time 15-30 minutes*

- 1 cup of sugar (you can use less, depending on the sweetness of the fruit)
- 3 1/2 tablespoons of cornstarch
- 2 teaspoons grated lemon zest
- 1/2 teaspoon cinnamon
- 3 pounds firm but ripe nectarines, cut into 1/2 inch thick wedges
- 6 cups blackberries (about 5 6 ounce baskets)
- 1 tablespoon fresh lemon juice
- 2 tablespoons butter

Butter a 13 x 9 x 2 glass baking dish. If you are using 8 individual dishes, butter them well and set them on a sheet pan.

Put all of the ingredients (except the butter) into a large bowl and toss gently to combine well. Transfer to the prepared dish (dishes), and dot with butter. Bake until the fruit is bubbling (half an hour for the large dish, 15 minutes for small dishes)

TOPPING: *Prep time 30 minutes, cooking time 15-25 minutes*

- 2 cups flour
- 1/2 cup finely diced crystallized ginger* (*recipe follows*)
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon grated lemon zest
- 1/2 teaspoon salt
- 6 tablespoons chilled, unsalted butter cut into small pieces
- 3/4 cup plus 2 tablespoons cold cream

Mix flour, ginger, sugar, baking powder, lemon zest and salt in a medium bowl. Using your fingertips, rub in the butter until the mixture resembles coarse meal. Drizzle the cream over the mixture, and mix to just combine. Turn the dough out onto a floured surface. Gently knead until smooth, about 6 turns. Roll out to 3/4 inch thickness. Use a cookie cutter (whatever shape and size you like) to cut out the biscuits. Reroll the dough scrapes and cut into additional biscuits. Place biscuits on top of the bubbling fruit in an attractive way, placing them closely together.

Sprinkle the biscuits with additional sugar (and minced ginger, if desired.)

Bake the cobbler until the biscuits are browned (15 to 25 minutes depending upon the size of your biscuits.)

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You can buy **CRYSTALLIZED GINGER** for the topping, but here is a simple recipe that is a delicious and healthy treat that is used in the biscuit recipe. TIP: Make a big batch and store in mason jars. It keeps for months and makes a great gift for the holidays!

CRYSTALLIZED GINGER: *Prep time: 30 minutes*
Cooking time 45 minutes, plus overnight drying time.

1 pound ginger, thinly sliced on a mandoline or with the slicing attachment of a food processor
3 cups water
3 cups sugar
additional sugar for sprinkling

Simmer water and sugar in a medium sauce pan until the sugar is dissolved. Add the sliced ginger. Cook in the syrup until the ginger is translucent. This can take between 45 minutes to an hour. Let the ginger cool in the liquid. Remove the ginger to a cooling rack. Sprinkle both sides with additional sugar. Let dry overnight. It is helpful to use a gas oven to assist the drying process. Simply put the rack on a sheet pan and place in the oven. The heat of the pilot is sufficient to dry the ginger.

When completely dried, store in airtight container(s)

NOTES:

This recipe utilizes the best of Summer fruits. You can use any combination of fruit that looks ripe and yummy. I chose nectarines because they don't require peeling, and blackberries because I love the added texture of the seeds.

TIP: If you want to use peaches, I suggest that you peel them (the skin gets a bit tough when cooked...) To remove the skin in a flash, just blanch the peaches for a minute in boiling water. The skin will slide right off!

The other thing I love about this recipe is that you can make it "family style" in a baking dish, or you can "dress it up" by using individual baking dishes for a dinner party!

- Adrienne Harper
Stan's Kitchen Store Supervisor
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Stan's Kitchen at Standard 5&10 Ace

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