

HAMILTON'S HOMESTYLE PEACHY PEACH COBBLER

INGREDIENTS

- 8 MEDIUM (2-1/2" DIA) (APPROX 4 PER LB)S FRESH
- PEACHES - PEELED, PITTED AND SLICED INTO THIN WEDGES
- 1/4 CUP WHITE SUGAR
- 1/4 CUP BROWN SUGAR
- 1/4 TEASPOONS GROUND CINNAMON
- 1/8 TEASPOONS GROUND NUTMEG
- 1 TEASPOON FRESH LEMON JUICE
- 2 TEASPOONS CORNSTARCH
- 1 CUP ALL-PURPOSE FLOUR
- 1/4 CUP WHITE SUGAR
- 1/4 CUP BROWN SUGAR
- 1 TEASPOON BAKING POWDER
- 1/2 TEASPOON SALT
- 6 TABLESPOONS UNSALTED BUTTER, CHILLED AND CUT INTO SMALL PIECES
- 1/4 CUP BOILING WATER

MIX TOGETHER

- 3 TABLESPOONS WHITE SUGAR
- 1 TEASPOON GROUND CINNAMON

INSTRUCTIONS

1. Preheat oven to 425°F.
2. In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2 quart baking dish. Bake in preheated oven for 10 minutes.
3. Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in water until just combined.
4. Remove peaches from the oven, and drop spoonfuls of topping over them. Sprinkle the entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes



HAMILTON'S HOMESTYLE EASY ELOTE (STREET CORN)

INGREDIENTS

- 8 EARS CORN, SHUCKED
- 2 TABLESPOONS VEGETABLE OIL
- KOSHER SALT AND FRESHLY GROUND BLACK PEPPER, TO TASTE
- 1 CUP CRUMBLED COTIJA CHEESE, DIVIDED
- 1/2 CUP MAYONNAISE
- 1/2 CUP SOUR CREAM
- 1/2 CUP CILANTRO LEAVES, MINCED, PLUS MORE FOR GARNISH
- 2 TEASPOONS LIME ZEST
- 1 TEASPOON ANCHO CHILE POWDER
- LIME WEDGES, FOR SERVING

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. On a sheet pan, toss the corn with the oil, then season with salt and pepper.
3. Place each cob directly on the rack of your oven for roughly 30-35 minutes.
4. In a small bowl, stir together 1/2 cup of the cotija cheese with the mayo, sour cream, cilantro, lime zest and chile powder to combine.
5. Remove the corn from the oven and immediately brush each cob liberally with the cheese mixture and transfer to a platter. Garnish each cob with a sprinkle of the remaining 1/3 cup of cheese and more cilantro, then serve with lime wedges.

