

# 2007 PEACHY RECIPE CONTEST

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## 2<sup>nd</sup> Place – Desserts

“Peach & Goat Cheese  
Wontons with Praline Pecans”  
By Melissa Birdson & Tiffany Lutz

### **Wonton Filling:**

- 2 Cups Fresh Diced Peaches
- 1 Log Goat Cheese
- 4 oz. Cream Cheese
- 1 Cup Praline Pecans
- ½ Cup Brown Sugar
- 1 Tbsp. Peach Nectar
- ¼ tsp. Cinnamon
- 1 Egg – Lightly Scrambled
- 48 Wonton Wrappers
- Vegetable Oil
- Powdered Sugar
- Extra Cinnamon

### **Dip:**

- 1 Jar Melted Peach Preserves
- 2 Tsp. Melted Butter

Cream cheeses and sugar in blender. Add diced peaches, peach nectar, ¼ tsp. cinnamon and pecans. Blend well. Prepare wontons by placing ½ tsp. filling in the center of each wonton. Using a pastry brush, brush edges with egg. Fold diagonally and seal edges. Deep fry in hot oil until golden brown. Cool on paper towels. After wontons are cool, dust with powdered sugar and cinnamon. Mix melted preserves and butter and serve as a dipping sauce.