

PRACTICE WHAT YOU PEACH

Bury your nose, whet your appetite



This book is chock full of approachable fusion fare—think wasabi mashed potatoes and queso topped with kimchi.

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Japanese Street Corn

Serves 4

- ¼ cup cotija cheese, grated
- 4 large ears yellow or white corn, husks removed and cleaned
- 1 tablespoon vegetable oil
- ¼ cup Kewpie mayonnaise*
- 1½ teaspoons aonori*
- 1½ teaspoons togarashi*
- 1 cup bonito flakes*



THE PEACHED TORTILLA

Sterling Epicure, 2019

Contrary to its name, this book has very little to do with the seasonal stone fruit—instead, *The Peached Tortilla* is a nod to author Eric Silverstein’s journey from his Atlanta roots to running a Tex-Mex fusion food truck in Austin, Texas. Now with a brick-and-mortar of the same name, Silverstein is still serving up the dashi shrimp and grits, banh mi tacos, and Japanese street corn he’s known for, influenced by the flavors of his childhood—specifically, his mom’s Chinese home cooking and spending his formative years in Japan.

Most of the recipes are flavored with ingredients you may not have in your pantry, but a handy glossary will help you navigate your local Asian grocery with authority. Recipes for crab pad thai and dan dan noodles stretch for pages, but the complex projects are well worth the work. Intimidated? Fear not: The book is chock full of approachable fusion fare to get you comfortable—wasabi mashed potatoes and Velveeta-smooth queso topped with kimchi are good places to start.

1. Spread the cotija across a large plate. Heat a grill pan over medium heat and brush corn with oil.
2. When pan is hot, add ears of corn. After 2 to 3 minutes, when dark grill marks appear, rotate corn and cook until marked on each side, about 8 to 10 minutes total.
3. Using an offset spatula or a knife, coat exterior of each piece of corn with mayonnaise, then roll in cotija. To finish, sprinkle with aonori, togarashi, and bonito flakes.

*These ingredients should be available at Asian grocery stores or online. Aonori is a dried, flaky Japanese seaweed; togarashi is a mixture of chili powder, ginger, and other spices; bonito flakes are shaved, dried fish flakes.

Adapted from *The Peached Tortilla* © 2019.

THE PEACH TRUCK COOKBOOK

Scribner, 2019

If you’ve ever impulse purchased several pounds of peaches and come home from the farmers market without a plan, the proprietors of the Peach Truck are at



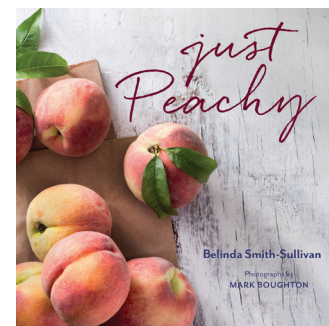
your service. Jessica and Stephen Rose started out with their stone fruit delivery service, bringing Georgia peaches to Nashville in the back of a 1964 Jeep Gladiator. Now they’ve written a book on how to make the most of your summer haul. Of course there’s the hand pies and cobblers you’d expect, but their creativity comes into play when peaches are stuffed into tamales, shaved thin and topped with snapper crudo, and folded into pasta with basil, corn, and cherry tomatoes.

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JUST PEACHY

Gibbes-Smith, 2019

A South Carolina native, Belinda Smith-Sullivan grew up eating peaches straight from the tree and simmering them



into preserves or brandy at the elbow of her grandmother. Now a chef and food writer, her debut cookbook tackles the cherished fruit from all angles, outlining which varieties are best for different preparations and sharing tips for peeling, freezing, and canning to make her dozens of peach-centric recipes possible year-round. For instance, a handy chart explains clingstone peaches are best to preserve for the winter ahead, while late-summer freestones lend themselves to eating raw, grilling, and pickling.