



### Peach Scones

*From Miss Rosemarie's Special Teas*

Yield: 12 ea

#### Ingredients

1 ½ C	Self-rising flour
¼ C + 1 T divided	Sugar
¼ C	Butter, unsalted, very cold
½ C	Heavy cream
1 tsp	Almond extract
1 C	Dried peaches, medium dice

#### Method

Add sugar to flour. Cut butter into flour and sugar with pastry blender until it is the texture of coarse crumbs. Prepare dried peaches by tossing them together with 1 tablespoon of sugar. This will keep them from sticking together when mixed. Stir the dried peaches into flour mixture. Add almond extract to cream; then add cream to flour. Stir until mixture comes together. Add more cream, a little bit at a time, if mixture is dry. Drop by spoonfuls onto baking sheet lined with parchment paper. Bake in a 350°F conventional oven for 20 minutes or until light brown.

### Devonshire Cream

*From Miss Rosemarie's Special Teas*

Yield: 1 C

#### Ingredients

½ C	Whipping cream
2 T	Powdered sugar
½ C	Sour cream

#### Method

In a very chilled bowl, beat whipping cream until medium-stiff peaks form. Add sugar just before peaks form. Gently fold in sour cream and blend. Spoon the cream onto plate or serving dish.

### Lemon Curd

*From Miss Rosemarie's Special Teas*

Yield: 1 C

#### Ingredients

¾ C	Sugar
4 ea	Eggs, large
¾ C	Butter
¼ C	Lemon juice, fresh
1 T	Lemon zest, grated

#### Method

Whisk sugar and eggs in a mixing bowl until sugar dissolves and mixture is frothy. Bring butter, lemon juice, and zest to a simmer in a heavy-bottomed saucepan over medium-low heat. Remove from stove and carefully add two ladles of lemon mixture to sugar mixture and temper mixture by whisking. While continuing to whisk the lemon mixture, pour the tempered sugar mixture into saucepan. Return the combined mixture to low heat. While stirring constantly, cook 3 to 4 minutes after bubbles appear again. Using a fine mesh strainer, strain mixture into a clean bowl and let curd cool to room temperature, stirring often.



Crab Cakes with Citrus Aioli  
*From Miss Rosemarie's Special Teas*

Yield: 4 Servings

Ingredients

1 #	Lump crab meat
1 ea	Red pepper, small, finely diced
1 ea	Egg, lightly beaten
1 ½ C + as needed	Panko breadcrumbs
1 ea	Shallot, diced
½ C	White wine
1 C	Citrus Aioli, recipe follows
As Needed	Olive oil

Method

1. Combine the crab, red pepper and egg in a mixing bowl. Add the breadcrumbs, shallot, and white wine. Combine completely and make 2 ounce patties, then coat in remaining bread crumbs.
2. Place patties in the refrigerator while making the aioli.
3. Sauté crab cakes over medium heat in olive oil until golden brown, about 3 minutes per side.
4. Serve with Citrus Aioli.

Citrus Aioli  
*From Miss Rosemarie's Special Teas*

Yield: 1 C

Ingredients

1 C	Mayonnaise
2 T	Shallot or red onion, finely minced
1 ea	Lemon, zested, juiced
1 ea	Lime, zested, juiced

Method

1. Whisk all ingredients in bowl and chill.



Orange Ginger Salad

*From Miss Rosemarie's Special Teas*

Yield: 6

Ingredients

8 oz	Mandarin orange slices, canned
1 ea	Purple onion, sliced
¼ C	Walnuts, toasted
6 C	Salad greens, mixed
As needed	Orange-Ginger Dressing, recipe follows

Orange-Ginger Dressing

*From Miss Rosemarie's Special Teas*

Yield: 1 C

Ingredients

½ C + 1 T	Vegetable oil
¼ C	Orange juice concentrate, thawed
2 T	Unseasoned rice vinegar
2 T	Crystallized ginger, finely chopped
As needed	Salt and freshly cracked black pepper

Method

2. Whisk oil, orange juice, rice vinegar, and ginger in small bowl.
3. Season with salt and pepper and set aside.

Chilled Banana-Pineapple-Coconut Soup

*From Miss Rosemarie's Special Teas*

Yield: 6 Servings

Ingredients

2 #	Bananas, peeled, diced
1 ea	Lemon, juiced
½ C	Pineapple juice
½ C	Heavy cream
½ C	Sugar
1 can	Thai coconut milk
1 can	Coco Lopez
¼ C	Almonds, sliced, toasted, garnish

Method

1. In a large bowl, combine bananas, lemon juice, pineapple juice, cream, sugar, coconut milk, and Coco Lopez.
2. Place into blender in batches and blend until smooth.
3. Refrigerate until chilled. Serve with sprinkle of almonds on top.