

PEACH AND FIG EMPANADAS

These sweet treats were a big hit when Chef Adam Reed chef-owner of Sante Restaurant made them at a market cooking demonstration.

1c peaches diced
1c figs, diced
Salt, to taste
Sugar, to taste
Lemon juice, to taste
Corn starch, 1 T
Cold water, ¼ cup
Your favorite pie dough recipe
1 egg
Cold water

Make your pie dough according to the directions. Set aside in refrigerator at least 15 minutes while you prepare the filling.

Saute the peaches and figs in a small amount of butter. Season with salt, sugar, and lemon juice.

Combine the cornstarch and water. Stir into peach mixture. Bring to a boil. Allow to cool.

Roll pie dough out to ¼-in thickness. Place a rounded teaspoon into center of dough. Combine egg and about 2T of cold water. Brush edges of pie dough with egg wash. Fold dough in half over the filling.

Fry in 350°f oil until golden brown and filling is hot. Drizzle with honey and serve hot.