

_____ School: ____

____ Grade: ____

Fresh Peach Salsa

Great with tortilla chips as an appetizer, and also really good on fish or pork. Makes 6-8 servings.

1 lb. tomatoes 1 medium onion 1 bell pepper, seeded 2 jalapenos, seeded 1½ lbs. peaches ½ bunch cilantro 2 Tbsp. lime juice 1½ tsp. salt or to taste ¼ tsp. freshly ground black pepper or to taste



Chop tomatoes and put in a large bowl. Finely chop onion, and seeded bell pepper and jalapeños, and transfer to the bowl. To dice the peaches, do not peel, and cut into slightly larger pieces. Transfer peaches to bowl.

Chop cilantro and add with lime juice, salt, and pepper. Fold together until mixed and enjoy with tortilla chips, or on fish or pork!

Orange Cream Milk Is Back!

Creamy and delicious, like an orange creamsicle in a bottle. It makes a nutritious dessert or snack. Made with 2% milk and natural ingredients.



Colorado Palisade Peaches will soon be ripe. Watch for our online announcement when they arrive!





Layered Cheesecake Fresh sliced peaches add an extra layer of flavor!

Graham Cracker Crust:

1 package graham crackers (11 crackers) 1/3 cup Country Cream butter, softened

Roll crackers in plastic bag or pulverize in food processor until fine. Combine with butter and press into a 9" springform pan. Bake at 375° for 8 minutes.

First Layer:

2 8-oz. packages of cream cheese ½ c. sugar

2 Egg-Land's Best eggs 1 Tbsp. vanilla

Cream the cream cheese and add eggs, sugar, and vanilla. Beat all very well. Pour over crust and bake at 350° for 20 minutes. Cool a bit.

Second Layer:

16 oz. Daisy sour cream 1 Tbsp. vanilla ½ c. sugar

Blend sour cream, sugar, and vanilla together and pour on top. Bake at 375° for 10 minutes. Cool and refrigerate. Top with sliced fresh peaches before serving, if desired.

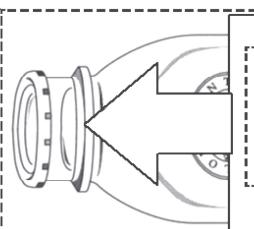
Mooo News, August 2021



Bread of the Month

August:

Cinnamon Peach Cobbler



Design your Eggnog Bottle here, or within a 4 ½" x 1 ½" rectangle.

You can use the above rectangle as a guide. Be sure to include your name and address on the reverse side of your entry.