



Across the Fence Recipes – May 2025

Carolyn Peake's Cranberry Waldorf Salad (2006)

1 medium apple chopped	⅓ cup mayonnaise
1 celery rib, chopped	1 Tbsp. sugar
½ cup cranberries	2 tsp. lemon juice
½ cup walnuts	

Combine apples, celery, and cranberries in a serving bowl. In small bowl combine mayonnaise, sugar, and lemon juice. Pour over fruit and gently toss to combine.

Lyn Jarvis's Pear and Maple Pork Chops (2005)

3 medium pears, peeled cored and sliced	¼ tsp. ginger
¼ cup finely chopped onion	1 clove minced garlic
½ cup Vermont maple syrup	4 boneless pork loin chops
1½ Tbsp. butter, melted	Salt and pepper to taste

In a medium bowl, combine pear slices, onion, syrup, butter, ginger, and garlic; mix well. Set aside. Sprinkle both sides of pork chops with salt and pepper. In a lightly greased heavy skillet, over medium high heat, sauté chops for 2 to 3 minutes on each side or until browned. Pour pear mixture over pork chops. Reduce heat to medium-low and cover; cook 12 to 15 minutes or until chops are no longer pink. Place chops on serving platter; cover to keep warm. Cook sauce over medium-high heat for 3 to 4 minutes or until thickened, stirring constantly. Spoon sauce over chops.

Peach Upside-Down Cake (2012), Edie Ackerman, Fairlee, Vt.

⅓ cup butter, melted	⅓ cup sugar
½ cup packed brown sugar	½ tsp. almond extract
1 can (29 oz.) peach halves or 3 fresh peaches, peeled and halved	1 cup flour
¼ white chocolate chips	1 tsp. baking powder
2 eggs	¼ tsp. salt

Pour butter into a 9-inch round baking pan; sprinkle with brown sugar. Drain peaches reserving 6 Tbsp. of syrup (if using fresh peaches, use 6 Tbsp. water combined with 1 tsp. cinnamon). Arrange peach halves cut side down in a single layer over the sugar. Sprinkle chips around peaches; set aside. In a mixing bowl, beat eggs until thick and lemon colored, gradually beating in sugar. Add almond extract and reserved syrup. Combine flour, baking powder and salt; add to egg mixture and mix well. Pour over peaches. Bake at 350°F for 50 to 60 minutes or until a toothpick inserted near center comes out clean. Cool for 10 minutes. Invert cake onto a serving plate. Serve warm. **Yield:** 6 to 8 servings.

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