

## Peach Leather

6 large            peaches, blanched to remove skin  
¼ - ½ cup        agave syrup  
Juice              one lemon

### Method:

Remove the pit from a peeled peach, coarsely chop. Cook in ½ cup water until tender. Add agave nectar or honey, lemon juice. Puree or put through a food mill. Line a cookie sheet or ½ sheet pan with parchment paper. Spray with non-stick spray. Spread puree over prepared parchment. Dehydrate or place in oven 140 degrees until dry. Roll in parchment paper. Store in freezer.

*(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)*