

Mustard's NOT Just for Hot Dogs

We, chileheads, are no strangers to integrating the savory with the sweet, so we were excited to hear about Saucy Mama's Sliced Recipe Contest, held in honor of National Mustard Day this past July. The 10 foodie bloggers who made it to the final round—the first was apps, the second mains, both using “mystery” mustards, aka the company's newest releases, Saucy Mama Dill Mustard, Creamy Garlic Mustard and Hatch Chili Mustard—competed by serving up the best mustard-infused desserts they could concoct. Jennifer Martinez of Juanita's Cocina (www.jcocina.com) took home the grand prize of \$1,000 with this perfectly balanced galette.



PEACH GALETTE WITH BUTTERSCOTCH SCHNAPPS GLAZE

YIELD 1 GALETTE

For the galette:

- 1** PREPARED PIE CRUST (THAWED IF FROZEN)
 - 1** TABLESPOON FLOUR, PLUS MORE FOR ROLLING
 - ¼** CUP WALNUTS, FINELY GROUND
 - 4** MEDIUM/LARGE PEACHES, PEELED AND SLICED LENGTHWISE INTO ½-INCH SLICES
 - 1½** TEASPOONS SAUCY MAMA HATCH CHILI MUSTARD
 - ⅛** TEASPOON CINNAMON
 - ½** TABLESPOON GRANULATED SUGAR
 - 1** TABLESPOON HEAVY CREAM OR MORE, IF NEEDED
- SANDING SUGAR (OR A LARGE-CRYSTAL SUGAR)

For the glaze:

- 2** TABLESPOONS UNSALTED BUTTER
- 1** TABLESPOON BUTTERSCOTCH SCHNAPPS
- ½** TABLESPOON SAUCY MAMA HATCH CHILI MUSTARD
- ½** CUP POWDERED SUGAR
- 1** TABLESPOON HEAVY CREAM

- 1.** Preheat oven to 400°F and prepare a baking sheet by lining it with parchment paper.
- 2.** Roll the pie crust out on a lightly floured surface until it is at least 12–14 inches in diameter. Transfer the pie crust to the prepared baking sheet. Spread the ground walnuts in a thin layer over the pie crust, up to within an inch of the edge of the crust.
- 3.** In a large bowl, gently fold together the peaches, mustard, cinnamon and flour.
- 4.** Starting in the middle of the pie crust, begin to arrange the peach slices in a circular pattern until they come within an inch of the edge of the crust. Gently fold small portions of the crust over the edge of the peaches to form an edge to the galette.
- 5.** Sprinkle the granulated sugar over the peaches. Brush the edges of the crust with the heavy cream. Sprinkle sanding sugar around the edge of the galette.
- 6.** Bake the galette for 35–40 minutes, or until the crust has turned a golden brown and the peaches are somewhat caramelized.
- 7.** Once the galette has cooked, remove it from the oven and allow it to begin to cool. After cooling for 20 minutes, transfer to a serving platter.
- 8.** Meanwhile make the glaze: In a small saucepan, heat the butter, Butterscotch Schnapps and mustard over medium-high heat. Bring the ingredients to a boil, turn down the heat, and allow the sauce to simmer for 1 minute. Remove the saucepan from the heat and immediately whisk in the powdered sugar (mixture will be thick). Add the heavy cream, starting with 1 tablespoon, until the glaze is thin enough to drizzle.
- 9.** Drizzle the glaze over the galette while it is warm, but not hot. Galette can be served warm or at room temperature.