

Chilled Peach Soup



Two versions, both very good.

Ingredients ▲

- 1/2 cup orange juice
- 1 (16oz) bag frozen peach slices, thawed
- 3/4 cup pineapple juice
- 3 tbsp sugar
- 1 tbsp lemon juice
- 1/4 cup white wine
- 1/2 cup sour cream (or yogurt)
- 1/2 cup half and half (or soymilk)
- A few dashes of nutmeg
- 1/4 tsp cinnamon
- freshly cracked pepper

Directions ▲

1. Thaw the frozen peaches and take out about 1/4 of a cup for a topping. Put the rest of them along with all the ingredients in the blender.
2. Blend this very well until pureed.
3. Slice up the leftover peaches and stir them into the soup.
4. Chill this in the fridge for a few hours and serve with cracked pepper.

INGREDIENTS (*Nutrition*)

- 1 cup dry white wine
- 1 cup peach schnapps
- 1/2 cup sugar
- 1 teaspoon chopped fresh mint leaves
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 cups half-and-half cream
- 10 fresh peaches, sliced

DIRECTIONS

1. Place white wine, peach schnapps, sugar, mint leaves, cinnamon, nutmeg, and half-and-half together in a bowl, and stir until well blended and sugar is dissolved. Add sliced peaches, and transfer to a saucepan.
2. Cook over medium heat for 15 minutes, stirring frequently and reducing heat if necessary to prevent scorching cream. Remove from heat when peaches are tender. Cool to a safe temperature for blending. Process in a blender or food processor until completely smooth. Cover, and refrigerate until ready to serve. Serve chilled.