

Chilled Georgia Peach Soup with Raspberry Cream

SOURCE: Coastal Living, MAY 2002 (www.coastalliving.com)

INGREDIENTS:

2 qts chopped fresh peaches

1 C dry white wine

1 C peach Schnapps

1/2 C sugar

1 tsp chopped fresh mint

1/2 tsp ground cinnamon

1/8 tsp ground nutmeg

2 C half-and-half

Garnish: raspberry purée

Raspberry Cream:

1/4 C fresh or frozen raspberries

1/4 C heavy whipping cream

1/2 C sour cream

DIRECTIONS:

Stir together first 7 ingredients in large saucepan - cook over medium heat 15 minutes or until peaches are tender and liquid is reduced – cool - process in blender till smooth, stopping to scrape down sides. Cover/chill.

Stir in half-and-half. Top each serving with a dollop of Raspberry Cream, and garnish, if desired.

To make Raspberry Cream: Process raspberries in blender till smooth, stopping to scrape down sides - pour purée through wire-mesh strainer into small bowl - press against strainer with back of spoon - discard seeds. Beat whipping cream into stiff peaks - fold in purée + sour cream - stir well. (makes 1 C)

Yield: 10 C