

PEACH SOUP

Serves 6

Preparation time: 15 minutes

Chilling time: 30 minutes in freezer, or none if all ingredients are cold to start with.

3 Pounds RIPE peaches, peeled by blanching.

1/4 C mild honey

3 Tbs fresh lemon (or lime) juice, or more to taste

5 C buttermilk

1 C fresh squeezed orange juice

3 Tbs peach brandy, or Marsala

1/2 tsp each:

ground cinnamon

grated fresh nutmeg

ground cardamom

vanilla

1/4 tsp ground ginger

Set aside six of the peaches. Remove the pits from the remaining fruit and puree in blender or food processor, along with honey and lemon (or lime) juice. Pour puree into large bowl and stir in buttermilk, orange juice, brandy or Marsala, spices, vanilla. Slice reserved peaches and add to soup. Serve immediately or cover and chill 30 minutes in freezer.

Garnish with slivered almonds if desired.

TB notes: I prefer without the nuts. I like both brandy and Marsala; brandy is easier to find. This can be used as a breakfast drink, or a desert soup. Or just a nice cooler on a hot day. It keeps about three days in the fridge.

Source: Fast Vegetarian Feasts, by Martha Rose Shulman