

# Peach Soup

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Dessert	10 servings	Soup	Fruit

### Comments

When you are looking for that summer time dish that will make your dining guest's socks roll up and down, then prepare this little number.

**Prep Time** 20 minutes      **Cooking Time** 20 minutes      **Ethnic Origin** American

1/8=.125   1/4=.25   1/3=.33   3/8=.375   1/2=.5   5/8=.625   2/3=.66   3/4=.75   7/8=.875

Pre-Heat? <input type="checkbox"/> Yes		Temperature	Grease Pan? <input type="checkbox"/> Yes	
Measure	Ingredient	Measure	Ingredient	
8 cups	peaches, peeled, pitted, and sliced		simple syrup to taste	see below
1	vanilla bean, split			
1	cinnamon stick, 6"			
2 Tbs.	star anise			
.5 Tbs.	allspice berries			
1 whole	blood orange, zest & juice			
.5	lemon, zest & juice			
.5	lime, zest & juice			
2 Tbs.	lemon verbena			
1 cup	water			
2 cups	cranberry juice			
.5 cup	champagne			

### Instructions

In a large pot, place the peaches, vanilla bean, and muslin bag with (cinnamon, star anise, allspice, zests, and lemon verbena). Add the citrus juices, water, and cranberry juice and bring to a boil.

Simmer 10 minutes.

Remove vanilla bean and muslin bag with (cinnamon, star anise, allspice, zests, and lemon verbena) and puree.

Add the champagne then season with simple syrup, to taste.

Chill for 1 hour before serving.

Simple syrups are just sugar and water. They can be any combination of these two ingredients (one cup to one cup or two cups to two cups, etc.) along with other additions, like mint or lemon balm, lemon grass, or lemon verbena.

Simple Syrup:

1 cup sugar

1 cup water

In a small saucepan, over medium heat, stir until sugar is completely dissolved.

Remove from heat and cool.

Pour into a clean bottle and store in refrigerator.