

Jacob Shimek's Chilled Peach Stew

This is a smooth chilled peach "soup" with chunks of peach and candied ginger to make a "stew texture"

2 ½ pounds peaches, peeled and coarsely chopped
2 cups orange juice
3 tablespoons lime juice
1/4 cup honey
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 (16-ounce) container regular vanilla low-fat or ½ gallon frozen peach yogurt
1 teaspoon diced candied ginger
Garnishes: fresh mint sprigs, fresh peach slices

Preparation:

Blend or process 3-5 cups of peaches until smooth; blend in yogurt and ginger.

Stir in fresh peaches cut into bit size chunks. Add to peach/yogurt mixture. Add cinnamon and candied ginger. Cover and refrigerate. Garnish, if desired. Keep chilled until serving.

On a buffet (like at a peach festival), serve "double bowled"- the Bowl of Stew nestled in a bowl of ice.