

PEACH SOUP
Fran West

6 ½ cloves garlic
2 Tbsp. olive oil
4 cups peaches, chopped
¾ cup diced onion
2 Tbsp. curry powder
¼ tsp. ground tumeric
⅓ cup packed brown sugar
⅓ cup Chardonnay wine
1 ½ cups vegetable broth or stock
¾ cup coconut milk (or heavy cream)
salt and pepper to taste

Preheat oven to 275 degrees—roast garlic cloves on a baking sheet for about 30 minutes or until golden.

Heat oil in a medium saucepan over medium heat. Sweat the onions and peaches until softened. Season with curry powder, tumeric, roasted garlic and sugar. Cook over medium to low heat until caramelized—about 30 minutes. Deglaze the pan with the wine and stir in the vegetable stock. Remove from heat. Puree the soup in a blender or food processor. Strain through a fine sieve. Stir in coconut milk (heavy cream) and season to taste with salt and pepper.

Serves 8. Hot or chilled.