

Tried 4th of July 2014  
Terrific!

From: Qualls, Ward (Contractor) wqualls@nsf.gov

Subject: Peach non encrypted

Date: July 3, 2014 at 7:33 AM

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## Okanagan Peach Soup

READY IN  
**1 1/2** hrs

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Recipe by Jamie Caskenette

"A smooth and very tasty soup served either chilled or hot! Best when the peaches are locally grown, ideally in late summer. Garnish with candied peach slices for a special touch. If coconut milk is not available to you, heavy cream can be used instead."

Recipe Box

Shopping List

Menu

Email

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### Ingredients [Edit and Save](#)

Original recipe makes 5 servings [Change Servings](#)

- |  |  |
|--|--|
| <input type="checkbox"/> 4 cloves garlic                                       | <input type="checkbox"/> 1/4 cup packed brown sugar            |
| <input type="checkbox"/> 1 tablespoon olive oil                                | <input type="checkbox"/> 1/4 cup Chardonnay wine               |
| <input type="checkbox"/> 2 1/4 cups fresh peaches - peeled, pitted and chopped | <input type="checkbox"/> 1 cup vegetable broth or stock        |
| <input type="checkbox"/> 1/2 cup diced onion                                   | <input type="checkbox"/> 1/2 cup coconut milk                  |
| <input type="checkbox"/> 1 tablespoon curry powder                             | <input type="checkbox"/> salt and ground black pepper to taste |
| <input type="checkbox"/> 1/8 teaspoon ground turmeric                          |  |

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Curried Pear  
Soup



Cookie-Crusted  
Peach Cobbler

### Directions

1. Preheat oven to 275 degrees F. (135 degrees C). Roast garlic cloves on a baking sheet for about 30 minutes, or until golden but not burnt.
2. Heat the oil in a medium saucepan over medium heat, sweat the onions and peaches until softened. Season with curry powder, turmeric, roasted garlic, and sugar. Cook over medium to low heat until caramelized, about 30 minutes. Deglaze the pan with Chardonnay wine, then stir in the vegetable stock.

PREP  
**30** mins

COOK  
**1** hr

3. Remove from heat, and puree the soup in a blender or food processor, and strain through a fine sieve. Stir in the coconut milk, and season with salt and pepper. Reheat if desired, before serving.

READY IN

**1** hr

**30** mins