

Peach Soup Laurel Hardin

Marinate overnight in large bowl or jar:

3 c. sliced peaches (I leave the peels on)

¼ c. diced cucumber (seedless recommended)

¼ c. diced yellow bell pepper

¼ c. dried apricots, diced finely

2 T. honey

3 T. crumbled feta cheese (or plant-based substitute)
or leave out

¼ c. White Balsamic Vinegar

¼ c.+ 2 T. Extra Virgin Olive Oil

1 ½ t. kosher salt

1 whole clove garlic (which will be discarded after marinating)

The next day, remove garlic clove, add ¼ c. water, and puree in a high-powered blender or food processor. Serve with large helpings of more diced cucumber, yellow bell pepper, and additional cheese crumbles (if you're using this). You can also garnish with basil leaves and croutons, salt and pepper. I also added additional sliced peaches. Nice flavor! French bread and Champagne go very well with this too. Bon appetit!