

# Chilled Spiced Peach Soup



A great summer~time soup that makes a hot day a little more pleasant

Serves 6

3 cardamom seeds	2 ½ pounds peaches, peeled, pitted, chopped	1T lime zest	6 peach slices, for garnish
3 whole cloves	2c orange juice	1/2c honey	6 mint springs, for garnish
1 cinnamon stick	1/4c fresh lime juice	2t cinnamon	ground ginger, for garnish
		8oz vanilla yogurt	
		1t ground ginger	

Place cardamom, cloves and cinnamon in cheesecloth and tie with string. Place cheesecloth, peaches, orange juice, lime juice, lime zest, honey and cinnamon in large stock pot and bring to a boil. Reduce heat, simmer for 10 minutes or until peaches are tender.

Remove from heat and discard spice bag. Let cool.

Using immersion blender, blend until almost smooth. Stir in yogurt and ginger. Cover and chill completely.

When ready to serve, garnish with peach slice, mint sprig and a sprinkle of ginger. Serve chilled.

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**Debbie Spangler ~ Certified Personal Chef**

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