

# CHILLED PEACH-A-RITA SOUP

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## Ingredients

4 large Peaches, about 2  
½ pounds

2 Tablespoons Lime  
juice

¼ Cup Tequila

½ teaspoon Hepp's  
Vanilla Salt

2 Tablespoons Honey,  
or more

Mint or Basil, for  
garnish

## Directions

Peel peaches and remove stones before roughly chopping- do this over a bowl and retain all the juices for blending the soup.

Add juice, tequila, salt & honey and purée until just smooth- it is not necessary to blend at too high a speed or too much as this will make the soup too foamy.

Taste for seasoning and add more honey or lime juice if desired.

Chill several hours or overnight for best results.

Serve in well-chilled soup bowls or cups and garnish with finely sliced fresh mint or basil, about 1 teaspoon each serving, and a lime round.