



## PEACH AND TOMATO GAZPACHO

### Ingredients

4 Cups Tomatoes, Chopped  
2 Cups Peaches, Pitted and Chopped  
1/4 Cup Crushed Ice  
2 Tbs Chopped Shallot (1 Medium)  
2 Tbs Olive Oil  
1 1/2 Tbs White-Wine Vinegar  
1 Tbs Chopped Fresh Tarragon  
1 Tsp Salt  
1/2 Tsp Black Pepper  
1/4 to 1/2 Cup Water

### Directions

1. Purée two-thirds of tomatoes and half of the peaches with ice, shallot, one tablespoon oil, one tablespoon vinegar, two teaspoons tarragon, 3/4 teaspoon salt, and 1/4 teaspoon pepper in a blender until it's very smooth for about one minute. Force through a medium-mesh sieve into a large glass measure, discarding solids. Stir in water to desired consistency.
2. Toss together remaining tomatoes and peaches with remaining tablespoon oil, 1/2 tablespoon vinegar, teaspoon tarragon, and 1/4 teaspoon each of salt and pepper in a bowl.
3. Serve soup in bowls topped with tomato peach salsa.

Pair it with FRIAS Sauvignon Blanc

