



2011 Chef Demonstration

Recipes

Chilled Bourbon Peach Soup

Recipe by Chef Charles Vales, Winberie's Restaurant & Bar

1 lb cleaned quartered peaches

1/3 cup brown sugar

1/2 tsp vanilla

2 cups heavy cream

2 cups water

1\2 cup bourbon

1. Take peaches, brown sugar, water, add half the bourbon. Bring to a boil for 2-3 minutes. Remove from fire and chill.
2. Add heavy cream, vanilla, remaining bourbon. and puree, until smooth. you might need to strain it if not smooth.
3. Chill for 3 hours in fridge. Label and date. Good for 3 days in fridge.

Note: Fresh peaches can usually be purchased at the Oak Park Farmers Market starting late June/early July!