



Hunt Country Vidal Peach Tart

Based on a Swiss recipe, with several modifications by Joyce Hunt, most notably the substitution of ice wine for the traditional kirsch.

- 1 Pie shell, 8-inch, baked
- ½ C. Sugar
- 2 T. Water
- 2 T. Hunt Country **Vidal Blanc Ice Wine**
- 8 Peaches, ripe
- 4 T. Apricot jam

1. Boil sugar and water until it spins a thread (238 degrees F).
2. While syrup is cooking, peel, slice and remove the stones (pits) from peaches and place on bottom of cooked pie shell in concentric circles.
3. Add wine to syrup and spoon it over the peaches. Cool.
4. Melt apricot jam over hot water and, with a pastry brush, glaze top of peaches and wine.
5. Serve with whipped cream and a small glass or two of chilled Hunt Country **Vidal Blanc Ice Wine.**