



Foxy Lady Chilled Cantaloupe & Raspberry Soup

Recipe by our good friend Chef Paul Mach, professor of culinary arts at Penn College of Technology and co-host of "You're the Chef", a public television cooking series.

Yield: 4 cups

- 1 Large ripe cantaloupe, peeled, scooped and chopped
- 1½ c. Granulated sugar (varies with the sweetness of the melon)
- 3 c. Fresh raspberries, puréed and strained, pips removed
- ¾ c. Plain yogurt
- ¾ c. Sour cream
- 2 c. **Foxy Lady Red** wine
- 4 t. Fresh mint leaves, washed, for garnish
- 1 c. Fresh raspberries, for garnish

1. Purée the cantaloupe and sugar in small batches in a food processor until smooth and sugar dissolves.
2. Transfer to bowl, whisk in yogurt, sour cream, raspberry purée and wine. Chill for 2 hours minimum, covered in the refrigerator.
3. Chill serving bowls. This can be garnished with additional yogurt or sour cream, whole fresh mint leaves and fresh raspberries.