

# RACHIELE/TUCCI FAMILY RECIPE

## PESCHE AL VINO

Peaches and Wine

( Makes 4 Servings)

8 medium-size ripe peaches

1 tablespoon plus 1 teaspoon sugar

3 cups dry red wine

Peel the peaches, pit them, and slice into bite-size wedges ( you should have about 4 cups). Place in a large bowl and cover with the wine. Sprinkle the sugar on top and gently stir. Cover and leave at room temperature for 3 to 4 hours before serving.

*My mother rarely made what everyone else would call dessert. Peaches and wine were served when in season. My parents allowed us to drink wine and beer whenever we wanted to. That was an Italian thing. Alcohol was something that was no different than soda. It was always consumed in moderation. Because of their lenience, I never went out “Drinking” with friends in high school. It made no sense to me. I could have a beer or glass of wine at home for free. It was not taboo in our house, therefore it wasn’t fun to sneak out and “drink”.*