

TASTING TABLE TOP SHELF

[« PREVIOUS](#) || [TOP SHELF](#) || [NEXT »](#)

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Passion Pit

Peaches in cocktails go way beyond Bellinis



Frasca's That Melba is just peachy.

twist on a Bellini.

Fresh: In Philadelphia, Jose Garces' **Amada** uses fresh peaches to sweeten a sangria with lemongrass, white wine and brandy. At **Mateo Bar de Tapas** in Durham, peaches are quickly **charred** on the grill before meeting mint and rye whiskey in a Julep variation.

We'll 'fess up: This time of year, the peaches we buy at the farmers' market don't always make it into **pie**.

Come 5 o'clock (or earlier), we're eyeing the stone fruit with cocktails on our mind.

And now that peaches are on cocktail menus around the country, our focus has been legitimized. Rather than baking your haul, try drinking it.

Pickled: At the new **Husk** in Nashville, beverage manager Kenny Lyons uses pickled-peach liquid in a cocktail with bourbon, mint and Dimmi, an Italian liqueur, while the bar at **Frasca Food and Wine** in Boulder, Colorado, offers a cocktail of pickled peaches, raspberries, bourbon and vanilla ([see the recipe](#)). In New York, **The Meatball Shop** mixes pickled peaches with peach **shrub**, peach bitters and Prosecco for a sophisticated