

Strawberry Gazpacho

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Carolyn T's
Cookbook

Servings: 6



SOUP:

1 quart strawberries, lightly crushed
1/2 cup white onions, thinly sliced
1/2 cup red bell pepper, chopped
3/4 cup hothouse cucumber, peeled, seeded, thinly sliced
1/2 whole garlic clove, crushed
1/4 cup fresh tarragon
1/4 cup balsamic vinegar
1/4 cup olive oil
salt and pepper to taste

GARNISH:

1/2 cup strawberries, hulled and finely diced
3 tablespoons chives
1/4 cup red bell pepper, minced
1/4 cup hothouse cucumber, peeled, seeded, finely diced
6 sprigs chervil, optional

Serving Ideas: If you're serving this on a warm day, chill the soup ahead, in a bowl that will nest into another bowl that you fill with ice. Then set out the soup on the ice and put the garnish bowl next to it with a ladle and soup bowls and let people help themselves. Be prepared for people to take seconds.

Categories: Brunch/Breakfast, Cold Food, Picnic, Soups

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 133 Calories; 10g Fat (60.1% calories from fat); 2g Protein; 12g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Fruit; 2 Fat.

Notes: There are layers of flavors in this soup - you can't quite pick it out, but it just mellows in your mouth. The riper the strawberries the better. If you use mostly unripe ones the flavors just don't come through. The overnight marinating is important so don't skip this step.

Description: Light, wonderful for summer dining.

Preparation Time: 20 minutes

Start to Finish Time: 9 hours

1. Combine all the soup ingredients except salt and pepper in a plastic or non-reactive bowl (or plastic bag), cover and chill overnight. Place the ingredients in a blender and puree, adding cold water (about 1/4 cup to 1/2 cup, no more) to thin it to a light soup consistency. Season to taste with salt and pepper and chill. Chill the soup bowls, if possible.

2. Mix together the garnish ingredients in a non-reactive bowl. Pour each portion of soup into a small bowl and add the garnish to the center, trying to mound it in the center.