



Gazpacho Blanco

Serving:

6

Type:

Soup, pareve, vegan

Author:

courtesy of Rosemary and Vine, Rye, NY

Notes:

This chilled soup is a velvety blend of the simplest summer ingredients, brought together to equal more than the sum of its parts. A wonderful contrast of sweet grapes and tangy vinegar lends mystery while the toasted almonds give the soup just enough body.

Ingredients:

1 hothouse cucumber (the seedless, plastic wrapped variety), not peeled
1 cup seedless green grapes, stemmed
2/3 cup slivered or sliced almonds, lightly toasted

1 large garlic clove, peeled
1 tablespoon sherry vinegar or more to taste
1 teaspoon kosher salt or more to taste
1/4 cup extra-virgin olive oil
sliced almonds and chives for garnish if desired

Directions:

Cut the cucumber into large chunks, then place in a blender along with the grapes, almonds, garlic, sherry vinegar and salt.

Process until the mixture is broken down and coarsely chopped.

With the blender running, drizzle in the olive oil until combined and smooth, but don't let the machine run once the soup is pureed. Taste the soup and adjust salt and vinegar as needed.

Chill the soup before serving, garnish with almond slices and sliced chives if desired.