



## *Cold Strawberry Soup*

- 2 cups strawberries, sliced
- 6 T. sugar
- 1 cup water
- 2 t. cornstarch mixed in 1 T. cold water
- 1 cup fresh orange juice (2-3 oranges)
- 2 T. lemon juice

1. Combine strawberries, sugar and water in medium saucepan and bring to a simmer over medium heat.

2. Once berries begin to bubble, stir in the cornstarch and water mixture. Let cook for 1 minute, then remove from heat.

Add orange juice and lemon juice, stirring to combine.

3. Using a measuring cup, transfer mixture to a blender or food processor. Blend until mixture is smooth.

4. Over a large bowl or 8 cup measuring cup, put soup through a strainer to catch any seeds or pulp. Let the soup sit out for about 30 minutes, then cover and chill for at least 2 hours.

Serve with a garnish of mint or a skewered strawberry.