

Chilled Strawberry Soup

COOKEE'S TOOL KIT

Small mixing bowl

Measuring Cups

Measuring Spoons

Blender

Stirring spoon

Spatulas



Ingredients

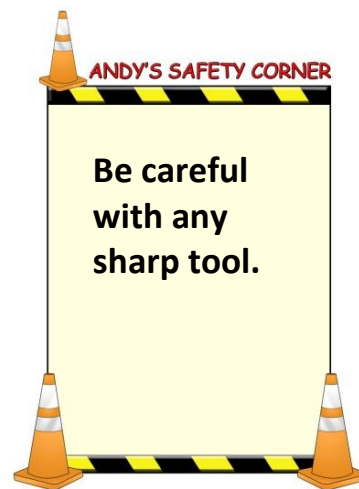
2 Pints of Strawberries
Lemon juice to taste

2 cups Vanilla Yogurt
a few leaves of fresh Mint

(optional) honey, and garnish with 1 – 2 tablespoons blueberries, kiwi or banana to taste

Directions

1. Dice several strawberries as garnish. Place in a small bowl cover with plastic wrap and keep refrigerated until ready to serve.
2. Remove the tops of the strawberries then cut them into quarters. Put into a blender.
3. Put the vanilla yogurt, a bit of honey would be nice (1 Tablespoon) into a blender. (the diced strawberry is for later).
4. Add a squeeze of lemon juice and blend using a blender until smooth.
5. Cover with plastic wrap and refrigerate if not serving immediately.
6. To serve, pour the cold soup into chilled bowls and garnish with some sliced mint leaves, fresh fruit and maybe some sweetened tortilla strips with cinnamon sugar.



Serves 8