

Strawberry-Rhubarb Soup

Presented by Chef Kim Luckini 6/13/18

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INGREDIENTS

- 1 cup water
- 1 cup fresh rhubarb chopped
- 1 cup fresh strawberries chopped
- ½ cup sugar
- ½ tsp cinnamon
- 1-1/2 cup plain yogurt

DIRECTIONS

1. Bring the water to a boil in a medium saucepan. Stir in the rhubarb, strawberries, sugar, and cinnamon. Boil 3 minutes, stirring constantly.
2. Reduce heat and simmer 10 minutes, stirring occasionally.
3. Let stand until cool.
4. Combine strawberry-rhubarb mixture and yogurt in a blender and process until smooth. Chill until ready to serve.
5. Garnish with fresh whipped cream, sour cream, and or/fresh strawberries.

*Recipe adapted from *An Occasion to Gather: Summer Blueberry Soup*