



Cool Strawberry Mint Soup

It is just like a melted strawberry popsicle! Perfect for when the temperature reaches triple digits in the summer.

Blender
Serves 4-6

1 tsp	mint leaves
1/2 cup	sour cream
1/2 cup	freshly squeezed orange juice
1/2 cup	granulated sugar or 1/4 cup honey
1-1/2 cups	vanilla yogurt
2 lbs	fresh strawberries, stemmed and quartered

1. Depending on the size of your blender, combine the mint, sour cream, orange juice, sugar, yogurt and strawberries in batches, process until everything is blended well.
2. Refrigerate for at least 2 hours for flavors to develop
3. Serve with a garnish of yogurt and a mint leaf.
4. Eat within 2 days since it is not cooked.