



Chilled French Golden Tomato Soup 'n Salad
It's a new twist on Tomato Soup!

Chilled Golden Tomato Soup:

- 1 Tablespoon olive oil
- 1/2 cup chopped onions
- 1 Tablespoon fresh thyme leaves
- 4 yellow tomatoes, cored, cut into chunks
- 2 cups chicken stock or broth
- 1/2 cup dry white wine
- 1/2 teaspoon salt or to taste
- 1/4 teaspoon ground white pepper

In large pot over medium heat, warm olive oil; add onions; cook, stirring until softened about 4 minutes; stir in thyme, cook 1 minute. Add tomatoes, chicken stock, and white wine. Bring to a boil; reduce heat; cook uncovered

until tomatoes are soft and soup is slightly thickened, about 30 minutes. Season with salt and white pepper to taste.

Remove pot from heat; cool slightly. Place in blender; puree until smooth; Pour into bowl; cover; chill about 6 hours or overnight. Serve cold.

Yield: about 5 cups

Summer Salad

1 Tablespoon white balsamic vinegar
1/2 Tablespoon granulated sugar
1 teaspoon Parisien Bonnes Herbes
1/4 teaspoon salt
1/8 teaspoon white pepper
1 medium sized zucchini
2 miniature cucumbers
1 large golden beet, cooked, peeled
9 green seedless grapes, cut lengthwise
9 yellow grape tomatoes, cut lengthwise
Fresh mint leaves as desired

In a small bowl, combine vinegar, sugar, Parisien Bonnes Herbes, salt, and white pepper. Set aside dressing marinade.

Slice zucchini and cucumbers into about 1/2-inch angle pieces. Stir into dressing marinade; set aside for about 15 minutes.

Slice and chop beet into bitesize pieces; place in medium sized bowl, toss with sliced grapes and sliced grape tomatoes. With a slotted spoon, remove zucchini and cucumbers from dressing; toss with beet mixture. Toss in fresh mint leaves as desired.

Cook's Note: Parisien Bonnes Herbes is an all-purpose herbal blend used in French recipes that contains chives, dill weed, French basil, French tarragon, chervil, and white pepper.

About the Recipe: When serving this recipe, your guests will be surprised how stunning the colors are, like a beautiful piece of art. The taste of the chilled golden tomato soup, swirled with French dressed summer salad is so refreshing. It's a masterpiece of culinary excellence!