

# Smooth Strawberry Soup

Servings: 6

"Each year, we wait impatiently for the strawberries to start producing so we can make this great soup. The berry flavor is complemented by a sprinkling of sweetly spiced croutons."

## Ingredients:

2 containers strawberries, halved  
2 cups apple juice  
1 cup vanilla ice cream  
½ cups packed brown sugar  
2 tablespoons honey  
2 tablespoons lemon juice  
1 ½ cups half-and-half  
3 tablespoons orange juice

### **CINNAMON-SUGAR CROUTONS:**

Loaf Italian bread, cubed  
½ cup butter  
1 tablespoon sugar  
1teaspoon ground cinnamon



## Directions:

### **Day 1:**

1. In a bowl, combine the first six ingredients. Place half of the mixture at a time in a blender; cover and process until pureed. Transfer to a large bowl; stir in half and half and orange juice, if desired. Cover and refrigerate.

2. In a skillet over medium heat, sauté bread cubes in butter until golden brown. Remove from the heat. Mix the sugar and cinnamon in a bowl; add bread cubes and toss to coat. Cool.

### **Day 2:**

Preheat oven to 350° F. Place croutons on a baking sheet for 1 to 2 minutes until crisp.

Stir soup before serving; garnish with croutons.