

## Featured Recipe

### Strawberry Soup or Sorbet

#### Ingredients:

- 2 pints (4 cups) fresh, very ripe strawberries
- 1/2 cup granulated cane sugar (Wholesome Sweeteners®)
- 3/4 cup sour cream, dairy or non-dairy (Tofutti® Better Than Sour Cream®)
- 1/2 cup half and half OR liquid soy or coconut creamer (Silk® Soy Creamer)
- 1 1/2 cups dry white wine or fruit juice (Château Morrisette Viogner)
- strawberries and/or whipped cream for garnish (Soya Too!® Soy Whip)



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#### Directions:

Wash and cap all the strawberries, then purée them with the sugar in a large blender or food processor. Pour the purée into a large bowl and whisk in the sour cream, half and half or creamer and wine or juice.

#### Soup Preparation:

Cover and refrigerate until well-chilled. Serve with cut strawberries and/or whipped cream for garnish.

#### Sorbet Preparation:

Pour into individual cups or glasses, or into a large flat-bottomed bowl, cover and freeze until hard. To serve individual glasses, simply remove the covering and garnish with strawberries and/or whipped cream. To serve as cubes of sorbet, cut sorbet squares from the flat-bottomed bowl and serve in glass bowls. Serve sorbet immediately.