

A RECIPE FROM HERONS KITCHEN

STRAWBERRY GAZPACHO & BLUE CRAB

YIELDS: 6 SERVINGS

- STRAWBERRIES, WASHED & SLICED, 1 POUND
- JALAPENO, HALVED & SEEDED, 1/2 EACH
- RED BELL PEPPER, ROASTED & PEELED, 1 EACH
- GINGER, GRATED, 1 TBSP.
- LEMONGRASS, SLICED, 1 TBSP.
- RHUBARB, SLICED, 1 EACH
- CELERY, SLICED, 1 EACH
- CUCUMBER, PEELED & SLICED, 1 EACH
- RASPBERRY VINEGAR, 1 TSP.
- MIRIN, 1 TSP.
- UME VINEGAR, 1 TSP.
- ELDERFLOWER SYRUP, 1 TSP.
- LEMON OIL, 1/4 CUP
- SALT, TO TASTE
- BLUE CRAB LUMPS, 24 EACH

METHOD:

PLACE ALL OF THE PREPARED FRUIT AND VEGETABLES INTO A BLENDER. ADD THE VINEGARS, MIRIN AND ELDERFLOWER SYRUP TO THE BLENDER. PUREE ON HIGH UNTIL THE SOUP IS SMOOTH. WITH THE MACHINE RUNNING, SLOWLY DRIZZLE IN THE LEMON OIL. ADJUST THE SEASONING OF THE SOUP WITH SALT. PASS THE SOUP THROUGH A FINE SIEVE. POUR 6 OUNCES OF THE SOUP INTO CHILLED BOWLS. GARNISH EACH BOWL OF SOUP WITH FOUR BLUE CRAB LUMPS AND A DRIZZLE OF LEMON OIL.