

GAZPACHO SOUP

Dashing and colorful as a Spanish dance, this "salad soup" will add excitement to an everyday menu. When made by Spanish cooks, gazpacho is often jellied, but this easy blender version is merely chilled thoroughly before serving.

TO PREPARE: 25 MIN.

- 2 cups quick meat broth (dissolve 2 beef bouillon cubes in 2 cups hot water), cooled
- 3 tablespoons olive oil
- 1 clove garlic, cut in pieces (spear pieces with wooden picks for easy removal)
- 4 to 6 saltine crackers
- ½ onion, sliced
- 3 stalks celery, cut in pieces
- 4 sprigs parsley
- 2 or 3 sprigs water cress
- 2 cups tomato juice
- 2 tablespoons lemon juice
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 3 or 4 drops Tabasco
- 1 medium-size ripe tomato
- ½ small unpared cucumber, cut in ½-in. slices

1. Combine the olive oil and garlic in a small bowl. Set aside.
2. Put crackers into blender container; cover and blend to make coarse crumbs. Turn crumbs in to a bowl.
3. Pour cooled broth into blender container with the onion, celery, parsley, and water cress. Cover and blend until coarsely chopped. Pour over cracker crumbs.
4. Remove and discard garlic from olive oil. Stir oil into vegetable mixture. Thoroughly blend in the tomato juice, lemon juice, salt, pepper, and Tabasco. Chill thoroughly, until flavors are blended, about 4 hrs.
5. Just before serving, rinse tomato; peel, cut out stem end, and cut into eighths. Add tomato and cucumber to soup. Serve in chilled bowls.

About 6 servings

COLD

CURRIED CUCUMBER SOUP

TO PREPARE: 25 MIN.

- 4 cups diced unpared cucumbers
- 1 cup finely diced pared potatoes, uncooked
- ½ cup sliced leeks
- ¼ cup chopped parsley
- 2 - 14½-oz. cans (about 3½ cups) chicken broth
- ½ cup water
- 1½ teaspoons salt
- ½ teaspoon dry mustard
- ½ teaspoon curry powder
- ¼ teaspoon white pepper
- ¾ cup chilled whipping cream
- ¾ cup diced unpared apple

1. Mix together in a saucepan the cucumbers, potatoes, leeks, parsley, chicken broth, water, salt, mustard, curry powder, and white pepper. Cover and cook until potatoes are tender. Force through a sieve or food mill. Cool slightly. Chill.
2. To serve, thoroughly blend cream into chilled mixture. Mix in apple. Garnish each serving with sprigs of parsley.

About 8 servings



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