

Chilled Rhubarb-Strawberry Soup

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1 pint strawberries
1 ¼ cups orange juice
½ cup sugar

1 lb rhubarb, cut into bite-size
pieces (about 3 cups)
¼ cup chopped orange sections

ABOUT 3 HOURS BEFORE SERVING:

Reserve 4 strawberry slices for garnish. In 3-qt saucepan over medium heat, heat rhubarb, orange juice, and remaining strawberries to boiling. Reduce heat to low; cover and simmer 10 minutes. Remove saucepan from heat; stir in sugar to taste. Refrigerate mixture until cool, about 1 hour, stirring occasionally. In covered blender at low speed or in food processor with knife blade attached, blend fruit mixture, half at a time, until pureed. Pour into large bowl; fold in orange sections. Cover and refrigerate soup until well chilled. To serve, ladle soup into chilled bowls. Garnish each serving with a reserved strawberry slice. Makes about 4 ½ cups or 4 serving.