

*Georgia's Chef-for-Hire*  
[chefete@msn.com](mailto:chefete@msn.com)  
757 564 3140

### Strawberry Soup

2 qts fresh strawberries  
1 cup sugar  
1 cup sour cream  
1 cup heavy cream (approx)  
3 T honey  
½ t lemon zest  
½ t orange zest  
3 T lemon juice  
3 T orange juice  
ground pepper to taste

Hull and slice strawberries, cover with sugar and let rest until sugar dissolves and strawberries release their juices. Place in food processor. Add lemon and orange zest, lemon and orange juice, honey and sour cream. Puree until smooth. Add heavy cream a little at a time until the correct consistency is reached. Chill until ready to serve. Top with a dollop of sour cream if desired and a grinding of black pepper.