

## Ajo Blanco “White Gazpacho” Soup

<b>2 Cups</b>	<b>Cubed white bread, crusts removed</b>
<b>1½ Cups</b>	<b>Cold water, divided</b>
<b>½ Cup</b>	<b>Marcona almonds</b>
<b>2 Cloves</b>	<b>Garlic, peeled</b>
<b>1</b>	<b>English cucumber, peeled and chopped</b>
<b>1 Cup</b>	<b>Green grapes</b>
<b>2 Tbsp</b>	<b>Extra virgin olive oil</b>
<b>2 Tsp</b>	<b>Apple cider vinegar</b>
<b>1 Tsp</b>	<b>Sea salt</b>
	<b>Fresh cracked black pepper, to taste</b>
<b>Pinch</b>	<b>Cayenne pepper</b>
<b>Chives</b>	<b>Chopped to garnish</b>
<b>Grapes</b>	<b>Sliced to garnish</b>

In a large bowl, add the cubed bread and pour ½ cup of cold water over the bread to saturate.

In a blender, pulse the almonds and garlic until finely ground. Add cucumber, grapes, 1 cup water, olive oil, apple cider vinegar, sea salt, pepper and cayenne and blend until smooth. Add bread to the mixture and puree until smooth.

Serve at room temperature or chilled. Garnish with sliced grapes and chives.



ATLANTA BOTANICAL GARDEN

*Recipe by Edible Garden Chef Megan McCarthy*