Fresh Tomato Soup (Chilled) with Avocado Salsa

Adapted from “A DASH of Aloha”

4 servings

**Soup:**
Tomatoes, ripe 3 lbs.
Red bell pepper, large, steamed, 1/2 piece
(reserve 1 tbsp. for garnish)
Cucumber, large, peeled and seeded, 1 piece
(reserve 1 tbsp. for garnish)
Garlic, minced 1 tsp.
Olive Oil 4 tbsp.
Wine vinegar 1/3 cup
or 1/2 cup Balsamic, 1/2 cup Apple Cider
Salt 1/2 tsp.
Pepper 1/4 tsp.
Green onion, minced, for garnish 1 tbsp.

**Salsa:**
Avocado, Local, Ripe 2 cup
half mashed, half cut into 1/2” chunks
Tomatoes, Hamakua Cocktail, chopped 1/2 cup
Chinese parsley, minced 2 tbsp.
Lime juice, fresh 1 tbsp.
Cayenne Pepper Dash

**For Soup:**
1. Combine soup ingredients in a blender.
2. Add 1/2 cup water if you would like it thinner.
3. Let sit in refrigerator for 5 hours.

**For Salsa:**
1. Combine Salsa ingredients and dollop 2 tbsp. in center of each bowl of soup.
2. Sprinkle confetti of cucumber, red bell pepper, and green onion on the top.