

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, (reserve 1 tbsp. for garnish)	1/2 piece
Cucumber, large, peeled and seeded, (reserve 1 tbsp. for garnish)	1 piece
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.