



Strawberry Soup

Recipe by Chef Shaun Doty of Shaun's Restaurant

6 Servings

- 2 c. farmers market strawberries
- 2 t. butter
- ¼ c granulated sugar
- 1 dz twist fresh ground white pepper
- 1 c water

Method:

- 1) In a sauce pot add butter and turn to medium heat. Allow butter to become lightly brown, add strawberries and stir briefly.
- 2) Immediately add sugar and pepper followed by water. Allow to come to quick simmer.
- 3) Puree and chill

Our thanks to:

GREENOLA & RIVERVIEW FARMS for the strawberries! We encourage you to shop from the farmers & vendors who have donated items for today's demo.