

Jami's Chilled Tomato Soup

Preparation time: 20 minutes

Cook time: N/A

Serves: 1 to 2

Our friend and team member, Jami, created this soup on one of the hottest days of summer in 2013.

"It's too hot to turn on the stove!" ~ Jami

Ingredients

- 4-5 tomatoes, chopped
- 1-2 garlic cloves, minced
- 1-2 tsp. Sherry Vinegar
- 2-3 tsp. Greek Olive Oil (or any varietal that you like)
- lime wedge
- jalapeno extra virgin olive oil, just a drizzle
- salt & pepper

Directions

In a bowl, macerate tomatoes and garlic with Sherry Vinegar, Greek Olive Oil, Salt and Pepper for about 10-15 minutes. Transfer to a blender and pulse until smooth. Pour through a fine mesh sieve and chill for about 30 minutes or until cold. Serve with a drizzle of Hot Jalapeño Olive Oil and fresh squeezed lime juice. Enjoy! Serves 1 to 2.
