

Chilled Strawberry Soup

Ingredients

- 2 cups fresh strawberries (about 1 rounded pint)
- 1/2 cup white grape juice
- 1 cup water
- 1 teaspoon finely grated fresh lemon zest
- 2 teaspoons fresh lemon juice
- 1/2 cup Splenda, No Calorie Sweetener, Granular
- 4 sprigs of fresh mint for garnish

Directions: Wash strawberries and remove stem and leaf cap. Blend all ingredients except mint in a blender or food processor until smooth. Chill for 1 hour. Pour into small bowls, teacups, or red wine glasses to serve. Top with fresh mint sprig. Sip or spoon as you prefer.

Serves 4 G-2, B-2, P-2