

Chilled Blueberry Merlot Soup

I fell in love with chilled fruit soups when traveling through southern Europe in the early 70's. When I went through the Culinary Institute of America in Hyde Park, NY back in the late 70's we were taught a couple of chilled soup recipes, like Vichyssoise, but many had fallen out of fashion in the U.S.A. Years later, I threw a dinner party in the heat of summer. It was time to introduce my friends to some favorite flavors via chilled fruit soups. This recipe is the result of recreating those tastes.

Though it makes a great soup course on a hot summer day, it can also be served as a light refreshing dessert or as a palate cleanser.

4 cups	orange juice
2 2/3 cups	Merlot wine
1 cup	blueberries
1½ cup	half-and-half
3 Tbs	honey
1 Tbs	fresh lemon juice
2 tsp	cinnamon
1 pinch	nutmeg
1 cup	blueberries

Procedure

- Combine all ingredients EXCEPT 1 cup of blueberries in a blender and blend until smooth.
- Add the last cup of blueberries. Chill at least 2 hours. Serve.
- NOTE: If using frozen blueberries, defrost them in the refrigerator.

Servings: 8

Yield: 64.2 ounces