

Chilled Sorrel Soup

This soup is still tart and a little goes a long way, but the chicken stock gives it a palate-cleansing element.

- 2 packed cups Sorrel leaves, stems removed and well washed and dried
- 2 cups Homemade Chicken Stock (room temp or chilled)
- 7.5 oz Crème Fraîche*
- 1/3 cups Heavy Whipping Cream
- Salt to taste
- Chopped Tarragon to taste

Blend all in blender at highest speed. Chill. Stir well and serve in small cups. Garnish with chopped tarragon.

* To make Crème Fraîche, mix 1 part heavy cream with 1 part sour cream until well blended.