

## Smooth White Grape Soup

### Ingredients:

10 cups seedless white grapes, plus more thinly sliced, for garnish  
4 cups regular soy milk, chilled  
2 cups blanched slivered almonds  
8 scallions, white and green parts, chopped, plus more thinly sliced, for garnish  
4 limes, juiced  
Kosher salt and freshly cracked black pepper

### Directions:

Prepare the soup in batches since all will not fit into blender.

Put the soy milk and almonds in the jar of a blender and puree until very smooth, about 2 to 3 minutes. With the motor running, slowly add the grapes, scallions and lime juice; season with salt and pepper and puree until well blended.

Strain into large bowl, and discard solids.

Use a silicone spatula to push the soup through the strainer.

To serve, pour into a small bowls and garnish with sliced grapes and sliced scallions.

**Note: Soup can be served immediately but is even better if refrigerated until very cold.**

Stir well before serving.