



The Edible Garden

Recipe featured at the *Cooking for the Your Health* demonstration,
August 18

Yellow Tomato Soup

By: Jennifer Rothman, AVP for Children's and Public Education
at The New York Botanical Garden

Makes 1 large bowl

Ingredients

1 pound of yellow tomatoes
1 ½ cup chicken broth
1 teaspoon honey
1 teaspoon balsamic vinegar
1/3 cup heavy cream
½ teaspoon champagne vinegar (optional)
Pinch of cayenne pepper
Salt to taste

Instructions

1. Coarsely chop tomatoes and put in a blender with the chicken broth. Blend for about 1 minute.
2. Strain through a fine meshed sieve and discard solids.
3. Whisk honey, vinegar, cream, and cayenne into the soup. Add salt to taste.
4. Chill for 10 minutes and serve.