

Table

Around the

All of these soups can be made two days ahead and kept in the refrigerator.



CUCUMBER-BUTTERMILK HERB

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In a blender, combine 3 peeled, chopped **English cucumbers**, 1 quart **buttermilk**, ¼ cup **fresh tarragon**, 2 sprigs **parsley** and a big pinch of **kosher salt**; puree until very smooth, 1 to 2 minutes. Taste and season with more salt if necessary. Refrigerate until chilled, at least 1 hour. Ladle into bowls and top each with **fresh corn kernels**, sliced **basil leaves**, and a drizzle of **extra-virgin olive oil**.
Makes 8 cups.



AVOCADO-JALAPEÑO

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In a blender, combine 4 **avocados** (pitted and peeled), ½ cup **fresh lemon juice**, 1½ **jalapeños** (stemmed, seeded, and chopped), 1 sprig **cilantro**, 1 clove **garlic**, and a big pinch of **kosher salt**. Add 4½ cups water and puree until very smooth, 1 to 2 minutes. Taste and season with more salt if necessary. Refrigerate until chilled, at least 1 hour. Ladle into bowls and top each with sliced **radishes** and flaked **smoked trout**.
Makes 8 cups.



SMOKY GAZPACHO

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Soak ½ chopped **red onion** in cold water, 5 minutes; drain. In a blender, combine onion with 3 cups **tomato juice**, 1 large chopped **red bell pepper**, 1 cup chopped **roasted red peppers**, 4 sprigs **parsley**, 1 clove **garlic**, ¾ tsp **smoked paprika**, 1½ Tbsp **white wine vinegar**, and 3 **plum tomatoes**. Add a large pinch of **kosher salt** and puree until very smooth, 1 to 2 minutes. Refrigerate until chilled, at least 1 hour. Ladle into bowls and top with chopped **smoked almonds** and diced **Spanish (dried) chorizo**.
Makes 8 cups.

FAMILY TIME

Beat THE HEAT

Chilled, fresh soup makes a perfect no-cook summer dinner



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