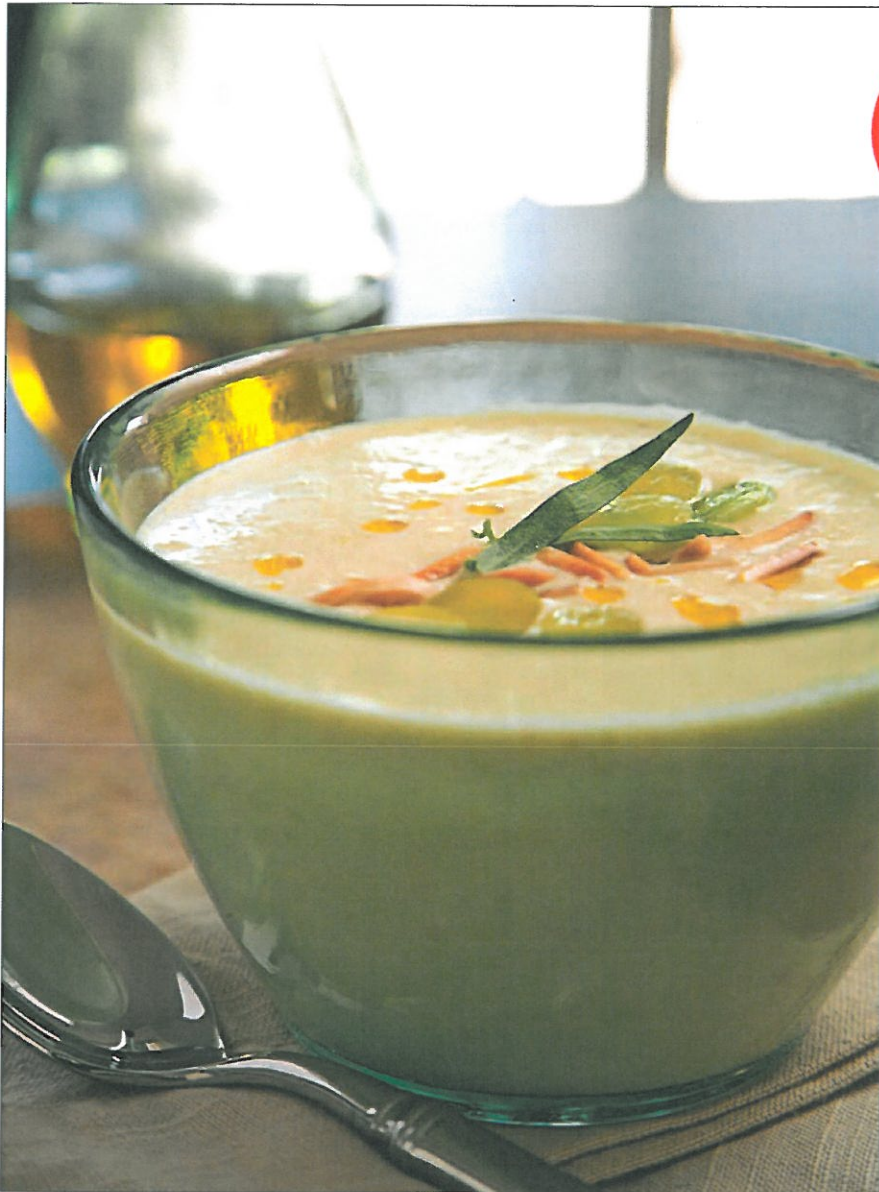


# Cold Comforts



**C**allie Salls is always looking for ways to spark up a menu, whether it's for a weeknight meal for a client or a shower for a bride-to-be. When we wanted a cool soup recipe, Callie was our go-to gal for something approachable for the home chef but still gourmet good. She supports that concept at Linguine and Dirty Martinis, her Fort Worth-based personal-chef service. This creamy white gazpacho is as refreshing as its tomato-based cousin but makes a more elegant presentation. It's light yet substantial, and the garnish adds a bit of the chunkiness found in a more traditional gazpacho.

By Meda Kessler Photo by Ralph Lauer

## White Gazpacho With Fresh Tarragon

Serves 4 to 6

- 1 cup heavy whipping cream
- 1½ cups cubed white bread
- ½ cup blanched and slivered almonds
- ½ cup extra-virgin olive oil
- ½ cup water
- 2 garlic cloves
- 3 cups green seedless grapes, washed
- 1 English cucumber, peeled and diced
- 1 teaspoon lime zest
- Juice of one lime
- 1 teaspoon chopped fresh tarragon
- ¾ teaspoon kosher salt
- Additional sliced grapes, fresh tarragon, toasted almonds and extra-virgin olive oil, for garnish

Preheat oven to 400 degrees. Heat cream in a small saucepan until just simmering and then pour over bread cubes to soak. Let cool. Arrange almonds in a single layer on a baking sheet. Toast at 400 degrees approximately 5 minutes until golden brown. Let cool. (You can also do this on the stovetop in a nonstick pan over medium-high heat. Be careful not to burn.) In a blender, combine cream and soaked bread mixture, almonds, olive oil, water and garlic and blend until smooth. Add next six ingredients and puree until smooth. Cover and refrigerate until completely chilled. Ladle into individual bowls and sprinkle sliced grape rounds, fresh tarragon, toasted almonds and a drizzle of extra-virgin olive oil over soup.

## THE DETAILS

**Linguine and Dirty Martinis** Callie Salls often runs recipes, including photos, on her informative blog. Find it and contact information at [www.linguineanddirtymartinis.com](http://www.linguineanddirtymartinis.com).