



## Iced Sweet Potato Gazpacho

2007 Sweet Rewards Recipe Contest Winner - Grand Prize

### Ingredients:

1	Can (15 ounce) sweet potatoes, drained and diced (divided)
2	Cups chicken stock
1/4	Cup white balsamic vinegar
2	Cloves garlic, minced
2	Teaspoons salt
1/2-1	Teaspoon cayenne (to taste)
2	Cups yellow tomatoes, chopped
1	Cup red tomatoes, chopped
1	Cup red bell pepper, diced
1	Cup cucumber, peeled and diced
1	Cup red onion, chopped
2	Slices garlic bread, cubed (about 1 1/2 cups)
1/4	Cup finely chopped parsley
1/4	Cup chives, plus additional for garnish
3	Tablespoons olive oil

### Instructions:

Place half the sweet potatoes, plus chicken stock, vinegar and garlic in a blender. In a large bowl, mix together the tomatoes, pepper, and onion. Add half of this mixture to the blender, and reserve the other half for garnish. Add 1/4 cup of the garlic bread cubes to the mixture in blender. Process on high until mixture is fairly smooth. Remove from blender and stir in parsley and chives. Chill in freezer until very slightly icy. Stir remaining diced sweet potatoes into the reserved vegetable mixture, and chill in refrigerator. When ready to serve, pour blended mixture into small serving bowls. Garnish with the chilled chopped vegetables and the remaining garlic bread cubes. Drizzle a little olive oil over each serving, and garnish with additional chives, if desired

**Serving Size:** 6-8

**Cook Time:** 1 hour

### Categories:

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