

White Gazpacho with Grapes and Garlic

1 1/2 Cup	Marcona Almonds / Coarsely Chopped
2 Cloves	Fresh Garlic / Chopped
4 Slices	Country Style Bread / Stale with Crust Removed
1/2 Cup	Fruity Olive Oil
4 TBLSPN	Sherry Wine Vinegar
2 Cup	White Grape Juice
2 Cup	Iced Water
	Kosher Salt
24	Seedless White or Muscat Grapes / Halved

Directions:

Combine the almonds and garlic in a blender or food processor and blend until the almonds are very finely ground, almost pastelike. Meanwhile, soak the bread in cold water, then squeeze out the water. Add the bread to the blender and blend until smooth. With the motor running, pour in the oil in a thin stream, then add the vinegar, scraping down the sides often. Pour in the grape juice and iced water 1 cup at a time. Season with salt. Chill in the refrigerator, at least 6 hours. The soup should be very cold. Serve in chilled soup bowls and garnish with the grapes.

<http://BBBCooks.com>