

## Chilled White Gazpacho with Sour Cream Drizzle

2 cups loosely packed French bread cubes, crust removed  
2 cups chicken broth  
1/2 Pennsylvania Sweet onion, peeled and roughly chopped  
3 English cucumbers, peeled and chopped (reserve 1 cup for garnish)  
3 cloves garlic, smashed  
1 cup (8 fl. oz) plain yogurt  
1/4 cup sherry vinegar  
3 tablespoons sugar  
2 teaspoons kosher salt  
1/2 teaspoon white pepper  
1/2 cup sliced or slivered almonds, toasted - for garnish  
1/2 cup seedless green grapes, halved - for garnish

In two batches, purée all the ingredients except for 1 cup diced cucumber, the almonds and grapes in a food processor. Combine both batches in a large bowl and refrigerate until very chilled (ideally several hours or overnight).

Immediately before serving, garnish individual servings with the chopped cucumber, slivered almonds and grapes. Top with Sour Cream Drizzle (recipe follows).

### Sour Cream Drizzle

1/2 cup sour cream  
1 teaspoon sherry vinegar  
pinch salt

Whisk together all ingredients until smooth. Place in a small squeeze bottle or drizzle with a spoon.

Serves 6