

Soup Recipe

Though it seems incongruous
friends sometimes fall ill, even
during the warmest peak of summer.
A deep chilled soup provides some
brief respite from waves of searing discomfort

It's meant to be served cold, yet
the process starts with a pan of sizzling extra virgin olive oil
and
a pot of boiling chicken stock
meanwhile

A sharp, quick peeler transforms
dark green cucumbers to glistening
white tubers which must lie
peacefully soaking in, a light
coating of sea salt. Now
the finest blade slices and dices
a renowned Vidalia Onion so it
may properly bathe in said
hot oil until its white
crisp demeanor turns clear
and soft. Lacy fronds of
pungent garden dill are
quickly dispatched to a plethora
of short rigid herbal strands.
A similar fate must befall
our tasty white centerpiece.

Off heat, combine every element
via an ultra powered processor,
Return this mixture to
our now cooling pot of stock
for a savory flavor melding
As this concoction rests in
stone cold refrigeration.

It's just enchanting how
the transformation of a backyard's bounty
yields so pleasant a summer soup.
A kindly presentation along with
a vase of cutting garden colors
Will stimulate our kindred spirit
More so than it satiates ones' simple hunger.