

Chilled Cucumber Soup

Adapted from 1080 Recipes by Simone and Ines Ortega

Ingredients:

- 3/4 lbs cucumbers
- 1 1/2C plain yogurt
- 1/2C light cream
- 1 clove garlic
- 2 TBS chopped mint
- 2 TBS chopped basil
- 1 chopped scallion
- 3 TBS white wine vinegar
- Salt and pepper to taste

Directions:

1. Peel the cucumbers and coarsely dice.
2. Put the cucumber, yogurt, garlic, vinegar, mint, basil and scallions in a food processor or blender and process until smooth.
3. Pour the soup into a large bowl and gradually add the cream.
4. Season to taste with salt and pepper.
5. Cover and chill in the refrigerator until cold.
6. Serve with additional chopped mint.