

COLD CUCUMBER SOUP

Ingredients

- 3 Persian (mini) cucumbers, thinly sliced, reserve a few slices for garnish
- 3/4 C plain Greek yogurt
- 1/3 C fresh basil
- 1/8 C extra virgin olive oil, more for drizzling
- 1/2 lemon, juiced
- 1 T fresh dill
- 1 small clove garlic
- 1/2 t sea salt
- 1/4 t honey
- Black pepper, to taste
- Fresh mint, dill, chives or basil for garnish

Directions

1. In a blender, combine all ingredients and blend until smooth. Chill for at least 4 hours.
2. Serve in bowls and garnish with the remaining cucumber slices, fresh herbs and drizzles of olive oil and black pepper.

