

Cucumber Soup

Serves 6

This recipe is from Pat Conroy's cookbook. Sally made it for our cookbook group.



Ingredients:

- 3 seedless cucumbers
- 1 small jalapeño chile
- 2 shallots
- 1/2 cup plain yogurt (divided)
- 1/2 tsp. kosher salt
- 1 sprig fresh dill weed
- 6 Tbsp. sour cream

Equipment:

- Vegetable peeler
- Food processor

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<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel and halve 3 cucumbers lengthwise. Scrape out seeds.	10
	Dice cucumber. Place in a food processor	4
	Wash the jalapeno chile. Cut in half, scrape out the seeds, and then dice.	2
	Peel and chop 2 shallots	3
	Add chili and shallots to the cucumber. Process until smooth.	2
	Transfer mixture to a bowl. Stir in 1/4 cup yogurt and 1/2 tsp. salt.	2
	Transfer to a storage container. Place soup and serving bowls in a refrigerator to chill.	2 hrs.
	Mince dill	1
	Transfer soup to serving bowls. Place a dollop of sour cream in each bowl. Garnish with minced dill.	2
	Total: 26 min; 2 hrs.	