

CUCUMBER DILL YOGURT SOUP



INGREDIENTS

- 2 cups whole milk plain Greek yogurt
- 2 cucumbers peeled and sliced
- 1 shallot minced
- 1 clove of garlic minced
- $\frac{1}{4}$ teaspoon of ground cumin
- Juice of 1 lime
- 1-3 teaspoons fresh chopped dill (save 1 teaspoon for garnish)
- Kosher salt to taste

DIRECTIONS

- Lay sliced cucumbers on a sheet pan covered with layers of paper towel. Salt the cucumbers. Let them “sweat” for about 20 minutes to release moisture.
- In a blender, add cucumbers, yogurt, minced shallot, minced garlic, fresh dill, lime juice and ground cumin.
- Puree until smooth.
- Check seasoning and add salt if necessary.
- Chill for at least an hour before serving.
- Pour the soup into each bowl (or martini glass) and add some of the chopped dill on top.
- Enjoy!

