

Chilled Cucumber Soup with Dill and Chives

Serves 8

3 cups cucumber, peeled, diced
4 Tbsp extra-virgin olive oil
2 Tbsp red onion, minced
2 cloves garlic, minced
2 Tbsp white wine vinegar or champagne vinegar
6 Tbsp fresh dill, chopped
2 tsp fresh ground black pepper
1 tsp salt
3 ¼ cups plain yogurt
1 cup chicken broth, chilled

Method:

In a bowl, combine the cucumber, olive oil, onion, garlic, vinegar, 4 Tbsp dill, chives, salt and pepper. Stir well, cover and refrigerate for at least 3 hours or for up to 5 hours before serving.

When ready to serve, stir in the yogurt and the chilled broth. Ladle into bowls, add an ice cube to each, garnish with an extra dollop of yogurt and sprinkle with the remaining 2 Tbsp dill.

(by Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)