

Minty Cucumber Soup

Ingredients:

Put into a blender:

1 cup unsalted Chicken or Vegetable Broth

3 small Cucumbers, peeled

1/3 cup chopped Chives

1/3 cup Mint leaves, no stems

2 large cloves Garlic, peeled & mashed

1/2 tsp. Kosher Salt

Freshly ground Black Pepper, to taste

3-4 drops Hot Sauce



Directions:

Blend until smooth & pour into a bowl...Whisk in 2 cups plain yogurt, check your seasonings, and chill for at least 2 hours.

Serve cold, topped with: Chopped Green or Yellow Pepper, chopped Cucumber, chopped Tomato, chopped Chives, or a selection of your favorites!!