

Salt and Serenity

Green Goddess Chilled Soup

Inspired by Melissa Clark's recipe for Chilled Cucumber Soup.

Serves 3-4

For soup:

2 English cucumbers, peeled, halved lengthwise and seeded (a grapefruit spoon does a great job of scraping out the seeds)
1 large ripe avocado, halved and peeled
4 green onions, white and light green part
1 clove garlic
1 jalapeno pepper, seeds and ribs removed, if you want less heat
1½ teaspoons anchovy paste
¼ cup packed basil leaves
¼ cup packed Italian parsley leaves
¼ cup packed mint leaves
¼ cup packed dill leaves
1½ teaspoons kosher salt
1 teaspoon lemon juice
2 teaspoons sherry vinegar or white wine vinegar
1½ cups plain Greek yogurt
½ cup water
2 teaspoons olive oil

For garnish:

1 avocado, peeled and diced
¼ cup assorted herb leaves, chopped
½ cup plain Greek yogurt
1 small cucumber (Lebanese). Sliced into ribbons with vegetable peeler.

1. Cut cucumber, avocado and green onion into large chunks. Put all the soup ingredients into the blender or food processor and puree until very smooth and creamy.
2. Chill soup for at least one hour, and up to 2 days.
3. Serve soup with garnishes on the side and let each guest top their own bowl.

