

Chilled Cucumber and Dill Soup

From – *Mark Bittman's Kitchen Express*

3 cucumber – peeled, seeded and chopped
2 cups buttermilk
½ cup sour cream
1 Tbsp olive oil
2 Tbsp freshly chopped dill
pinch of sugar
salt
splash of white wine vinegar

- Puree all ingredients together.
- Garnish with fresh dill.
- Serve with crusty bread.



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