
CYRUS

ALEXANDER VALLEY

Chilled Cucumber Avocado and Buttermilk Soup with Mint (serves 4)

6 Cucumbers, chopped (skins left on)
3 Avocados, peeled and pitted
2 cups Yogurt (plain whole milk)
2 cups Buttermilk
½ cup Red Wine Vinegar
2 tsps fresh lime juice
2 TBS Sugar
1 TBS Salt
6 Fresh Mint Leaves, diced small

In a Cuisinart add cucumbers and avocados and blend for two to three minutes. Add rest of ingredients (except mint) and puree until smooth. Transfer in batches to a bar blender and puree until very smooth (one to two minutes). Pass through a fine strainer. Refrigerate for at least two hours or until it is well chilled. Ladle into bowl and sprinkle with fresh mint just before serving.

Douglas Keane
Cyrus Restaurant

<http://www.cyrusrestaurant.com/>