

Chilled Cucumber Soup with Yogurt and Mint

- 1 cup red onion, diced small
- 1 T champagne vinegar
- 2 English cucumbers
- 2 cups green, seedless grapes
- 1 cup full-fat, plain yogurt
- 1/3 cup chopped fresh mint
- 1 T fresh lime juice
- 6-8 small sprigs of fresh mint (reserve for garnish)

Pour the vinegar over the diced onion and let marinate for about 30 minutes.

Peel cucumbers. Cut one-third of a cucumber into a medium dice. Set aside. Cut remaining cucumber into small chunks.

Place chunked cucumber and remaining ingredients into a blender. Mix well. Set in refrigerator and allow to chill completely. Just before serving, add the diced red onion and the diced cucumber. Stir.

Top each individual serving with a fresh sprig of mint.

Prepared by Garden Chef Amanda Dew Manning



ATLANTA BOTANICAL GARDEN