



## CHILLED CUCUMBER-BUTTERMILK SOUP

SUBMITTED BY: JOHN SMILLIE

### Ingredients:

- \* 1-1/2 -lb. cucumbers, peeled, seeded, and cut into chunks
- \* 2 medium celery stalks, roughly chopped
- \* 1 small shallot, coarsely chopped
- \* 1/4- cup extra-virgin olive oil, more to garnish
- \* Kosher salt
- \* 1/2 cup sour cream
- \* 1/2 -cup buttermilk
- \* Freshly ground black pepper
- \* Chopped chives, to garnish

### Instructions:

In a blender, purée the cucumber, celery, shallots, olive oil, and 1 tsp. kosher salt until smooth. Strain through a medium-mesh sieve into a large bowl, pressing on the solids to extract as much liquid as possible. Whisk in the sour cream and buttermilk and season to taste with kosher salt and freshly ground black pepper. Refrigerate until chilled, at least 1 hour. Serve drizzled with olive oil and garnished with chives.