



## CUCUMBER SASS

SERVES 2-4

*A simple chilled soup that's refreshing at the height of summer. Experiment with your favorite herbs and toppings; adding spice gives this a nice kick.*

- 2 lbs. cucumbers, peeled
- ½ small onion
- ¼ cup fresh dill
- 2 Tbsp. fresh lemon juice
- 2 tsp. sea salt
- Yogurt, hot sauce (Fab Ferments Sass), and good olive oil (optional), for serving

Coarsely chop cucumbers and onion and place in the container of a food processor or blender. Add dill, lemon juice, and salt. Blend until well mixed and liquefied. Pour soup into a jar and refrigerate for at least 1 hour to blend flavors, or overnight. Soup will keep for 2-3 days in the refrigerator. Garnish as desired and serve.

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*Tip: This chilled soup freezes well.*

*edible* OHIO VALLEY®