

Cucumber-Dill Soup

William Sonoma Soup of the Day book
pp. 132

- 3 large English cucumbers, peeled, halved lengthwise, and seeded
- 1 cup Greek-style or other thick, whole-milk plain yogurt
- 1 tablespoon fresh lemon juice
- 3 green onions, white and tender green parts, chopped
- 3 tablespoons chopped dill
- 1 clove garlic, chopped
- 1 teaspoon caraway seeds, crushed
- Salt and ground white pepper
- 1 cup vegetable broth
- 2 tablespoons extra-virgin olive oil



Photography Henri T. de Hahn

1. Coarsely chop 5 of the cucumber halves and transfer to a large bowl. Add the yogurt, lemon juice, green onions, dill, garlic, caraway seeds, 1 tsp salt, and $\frac{1}{4}$ tsp white pepper.
2. Stir to combine, cover, and set aside at room temperature for 1 hour to blend the flavors. Dice the remaining cucumber half and set aside.
3. Working in batches, puree the cucumber-yogurt mixture in a blender. With the machine running, slowly add the broth and puree until fully incorporated. Transfer to a covered container and refrigerate until well chilled, about 2 hours.
4. Just before serving, stir in the diced cucumber and oil pour the soup into wide-mouthed glasses and serve.