

Cold Avocado Cucumber Soup with Buttermilk

Ingredients:

3 medium-size, ripe avocados
1 smallish sweet onion (Vidalia or Walla Walla)
2 medium-large cucumbers (peeled & seeded)
6 cups Bulgarian (or Bulgarian-Style) buttermilk
1 tsp (or to taste) red pepper flakes
1-2 tsp salt (Kosher or Sea)
1-2 super-thinly-sliced radishes (optional)

Process:

Scoop out the avocados & place 2 ½ of them in the bowl of your blender or food processor. Keep ½ of the third one separate

Peel & cut the onion in 8ths. Add 6 to the blender & keep 2 with the separate avocado.

Peel the cucumbers & cut them vertically in half.

Scoop out & discard the seeds. Cut each half of the cucumber into thirds (12 pieces) and deposit 9 of them into the blender and add (you guessed it) 3 to the little family of onion & avocado.

Before you turn the blender on, sprinkle in the red pepper flakes & make sure everything fits, with room for buttermilk. The veggies should be cozy, but not jammed in. If there's too much to be comfortable, take out some of each (this is usually

the case unless you have a super-size blender). Add as much buttermilk as can be accommodated & pulse until everything is smooth. Pour the pureed soup into a large enough bowl and repeat the process with the rest of the ingredients. This time add the salt.

Again, pour out the soup to mingle with the first batch. Whisk it all together, tasting to determine if you want a bit more salt or red pepper flakes.

When you're satisfied with it all, pour it into a large glass pitcher or jar (or keep it in the bowl). Cover and refrigerate until ready to serve. You'll want to give it a stir just before serving.

Here's where you chop fine, but not too fine, the 3 ingredients you saved for garnish, and the radishes, if you've opted for them. Enhance the feast for your eyes by placing a little handful in the center of 4-6 bowls or stout glasses. **EnJOY!!**