

Cucumber Soup



Ingredients:

- 2 cups [Hiland Dairy Plain Greek Yogurt](#)
- 1/2 cup [Hiland Dairy Milk](#)
- 1/2 cup fresh dill, chopped (or 2 tablespoons dried dill)
- 2 scallions
- 3 tablespoons chives, chopped and separated
- 2 medium cucumbers, peeled, seeded and sliced
- 1 teaspoon salt
- Freshly ground pepper, to taste

Directions:

Combine yogurt, milk, dill, scallions, 2 tablespoons chives, seeded cucumber, salt and pepper in a blender. Blend until smooth. Chill for 2 hours. Pour into serving bowls and garnish with remaining tablespoon of chives.