

A SENSE OF SPAIN[®]

RECIPE



Cucumber Gazpacho

SERVINGS: 4

Ingredients

- 2 large cucumbers, peeled
- 2 c. plain yogurt
- 2 T. sherry vinegar
- 2 T. extra virgin olive oil
- 1 t. salt
- 1 sprig of mint, divided
- 1 c. ice water

Directions

1. Cut 8 thin cucumber slices and set aside for garnish.
2. Purée remaining cucumber, yogurt, vinegar, olive oil, and half the mint in a
3. blender or food processor.
4. Strain through a mesh colander into a medium-sized bowl.
5. Slowly whisk in ice water until the desired consistency is reached.
6. Pour into 4 individual serving bowls; top each with 2 reserved cucumber
7. slices and sprigs of mint to garnish. Serve immediately.

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