

CHILLED RADISH BUTTERMILK SOUP

MAKES ABOUT 4 CUPS

ACTIVE TIME: 10 MIN START TO FINISH: 10 MIN

- 1/2 lb trimmed radishes, quartered (1 1/4 cups)
- 3/4 lb seedless cucumber (usually plastic-wrapped),
peeled and chopped (2 cups)
- 2 cups well-shaken chilled buttermilk
- 1 teaspoon salt
- 1 teaspoon seasoned rice vinegar
- 1/2 teaspoon sugar

GARNISH: thin slices of cucumber and radish

► Purée all ingredients in a blender until very smooth.
Serve immediately.

For more **SOUP RECIPES**, see page 124.

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