



White House Kitchen Garden Cucumber Soup

2 cups almond milk*
2 large cucumbers
3 oz. Greek yogurt

2 Tbls dill
Salt
Toasted almonds, Greek yogurt
and dill for garnish

**If unavailable, prepare the almond milk: Scald two cups of milk with a handful of slivered almonds. Steep 10 minutes. Let cool (leave the almonds in).*

Peel, seed and coarsely chop the cucumbers. Add cucumbers, almond milk, Greek yogurt, dill and salt to blender and puree until smooth.

Serve chilled. Garnish with toasted almonds, a dollop of Greek yogurt and a sprig of dill.

Mitchell Obama