

Cold Basil Soup

2 medium cucumbers	25 basil leaves, washed
3 green bell peppers, sliced	5 cups cold water
4 medium tomatoes, sliced	1 16 oz container plain yogurt
1 white sweet onion, sliced	salt and pepper to taste
2 garlic cloves, peeled	fresh basil leaves as garnish

1. Peel, seed and slice the cucumbers.
2. Place the prepared vegetables, garlic and basil leaves in a blender and mix all of it thoroughly.
3. Pour the contents of the blender into a large soup pot or a large bowl. Add the water, salt and pepper, and yogurt and stir all of it by hand until well mixed.
4. Refrigerate the soup for at least 3 hours before serving.
5. Serve the soup in deep bowls. Place some fresh basil leaves in the center as garnish.

Serves 6

From *Twelve Months of Monastery Soups*