

Ingredients	Grams	Ounce	Each	Baker's %
Pickling Cucumbers/Kerbies			6	
Salt			2-Tsp.	
Pepper, White, ground			1/2-Tsp.	
Fresh Garlic, pureed			1 1/2-Tsp.	
Cumin seed, toasted, ground			1 1/2-Tsp.	
Yogurt, Plain				
Fresh Dill to garnish				

Procedure:

- 1). Peel and rough chop cucumbers.
- 2). Puree all ingredients with a processor, blender or stick wand, until smooth. Push through a medium china cap or sieve.
- 3). Chill at least 2 hours.

Notes: If pickling or Kerbies are not available, substitute an equal weight of Persian, Armenian, Asian or English types. These are usually hothouse varieties with under-developed or no seeds.