

# **Cucumber Bacon Mousse**

*...great appetizer to pair with  
Subarashii Kudamono Asian Pear Wine*

## Ingredients

2 large cucumbers chopped  
2 teaspoons salt  
1/2 cup bacon crumbled  
2 tablespoon chopped fresh mint leaves  
1 cup Feta cheese crumbled  
2 teaspoons dried onion  
1/3 cup chopped parsley  
1/2 cup sour cream  
1 cup heavy cream - whipped

## Preparation

Peel, remove seeds and dice the cucumbers. Sprinkle them with 1 tablespoon of the salt & mint combination. Add onion and parsley and bacon. Beat in sour cream and the whipped heavy cream. Chill for minimum of an hour. Lightly fold as you pour into a decorative bowl. (you can also pour into a mold and then onto chilled plate).

Decorate with cucumber slices and mint leaves.

Enjoy with lightly salted, baked pita chips.