

COLD CUCUMBER SOUP

I tried several different recipes and then found this one, hand-scrawled on a piece of brown paper, in the back of one of my oldest cookbooks. I don't know where it came from, but I thank whoever took the time. It is wonderful.

4 large cucumbers, peeled, seeded and cut into 1/4" pieces

4-6 scallions, thinly sliced (white part only)

2 tbsp butter

1 tbsp vegetable oil

2 tbsp flour

2 1/2 cups chicken broth

1/2 cup milk

1 1/2 tbsp lemon juice

2 tsp dill weed

1/2 tsp salt

1/2 tsp white pepper

2 cups sour cream

Heat broth and milk in a small pan. Meanwhile, in a large, heavy-bottom pan, saute cucumbers and onions in butter and oil for 10 minutes. Stir in flour and cook while stirring for 3-4 minutes. Add milk-broth mixture, lemon juice, dill weed, salt and pepper. Simmer gently until thick, about ten minutes. CAREFULLY puree in a blender or food processor. Cool completely, add sour cream and stir until smooth. Refrigerate until serving time, then ladle into chilled bowls.