

Cream of Cucumber Soup

Author: From my friend, Jackie P.



*Carolyn T's
Cookbook*

Servings: 8

Yield: 2 quarts

Description: Smooth, wonderful flavor.

1. In a large saucepan melt butter over medium heat and add green onions. Saute for 3-4 minutes. Add chicken broth, vinegar and dill weed. Bring to a boil, add the Cream of Wheat and the chopped cucumbers. Simmer, partially covered, for 20-25 minutes.
2. In batches, blend soup mixture in a blender (hold lid and don't overfill or the heat will blow off the top). Add salt and pepper to taste. Allow to cool completely, then refrigerate.
3. Blend soup again with the addition of sour cream. This can be done up to an hour before serving. Serve cold sprinkled with dill weed on top.

- 1/2 cup green onions, minced**
- 3 tablespoons butter**
- 6 cups chicken broth**
- 1 1/2 teaspoons white wine vinegar**
- 1/2 teaspoon dill weed**
- 1 1/2 pounds cucumbers, peeled, seeded, chopped fine**
- 4 tablespoons Cream of Wheat (farina)**
- salt and pepper, to taste**
- 2 cups sour cream**
- 2 tablespoons dill weed, for garnish**

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 225 Calories; 18g Fat (69.5% calories from fat); 7g Protein; 11g Carbohydrate; 1g Dietary Fiber; 37mg Cholesterol; 652mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.