

Soup

Chilled Cucumber Soup

By Mimi Padgett

Cool creamy – a great way to use those garden fresh cukes.

Yield 4 servings

Ingredients ¼ cup butter
4 cups chopped, peeled and seeded cucumbers
1 cup green onions, chopped
¼ cup flour
4 cups chicken broth
Salt and pepper
½ cup light cream or half-and-half

Directions In a large skillet, in melted butter, sauté cucumbers and green onions until soft, stir in flour. Gradually add chicken broth, stirring constantly until mixture thickens slightly and begins to boil. Add salt and pepper to taste. Simmer covered for 10 minutes, stirring occasionally. Refrigerate until thoroughly chilled. At serving time, purée with a blender, add cream or half and half.

