

Potage aux Concombres
(Cream of Cucumber Soup)

6-7 cups Serves 4-6

1-1/2 lbs cucumbers (3, about 8 in long)

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Peel the cucumbers. Cut 18-24 paper thin slices, and reserve in a bowl for later. Cut the rest of the cucumbers into half-inch chunks; you will have about 4-1/2.

1/2 cup minced shallots, or a comb. of shallots, scallions, and/or onions

3 Tb butter

6 cups liquid (light chicken stock or canned broth and water)

1-1/2 tsp wine vinegar

1/4 tsp dried dill weed or tarragon

4 Tb quick-cooking farina

Salt and white pepper

Cook the shallots, scallions, or onions slowly in the butter for several minutes until tender but not browned. Add the cucumber chunks, chicken broth, vinegar, and herb. Bring to the boil, then stir in the farina. Simmer partially covered for 20-25 minutes. Puree, and return the soup to the pan. Thin out with more liquid if necessary; season carefully with salt.

1 cup sour cream

1-2 Tb minced fresh dill, tarragon, parsley
Bring to simmer just before serving, and beat in 1/2 cup sour cream. Ladle into soup bowls, place a dollop of sour cream in each bowl, float slices of cucumber on top of cream, and decorate with a sprinkling of herbs.

over

To serve cold:

Beat in 1/2 cup sour cream, and stir several times as soup cools. Chill and serve in chilled cups with a dollop of cream, thin slices of cucumber and sprinkling of leeks for each cup.