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**SERIES:** V: ALPHABETICAL FILE

**Folder Title:** Recipe – Cold Cucumber Soup

**Box:** 61

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*Last Updated: 01/10/2024*



## Cold Cucumber Soup

3 tbsp. butter or margerine  
2 uncooked leeks, chopped  
2 bay leaves  
2 tbsp. flour  
3 cups chicken broth

1 tsp. salt  
1 pint of Half and Half  
Chopped fresh dill  
Sour cream  
3 cucumbers

*Melt butter and add cucumbers (sliced thin), bay leaves and leek. Simmer for 20 minutes and then discard bay leaves. Add flour and mix well. Add broth and bring to a boil. Then simmer until cooked (about 30 minutes). Put through a blender, then a ricer or large strainer. Add Half and Half after soup is cold. Chill well. Serve with fresh dill, sour cream and crackers.*

*Yield: 1½ quarts*

*With Best Wishes,*

*Wacy Reago*



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