

Chilled Creamy Cucumber Soup

Ingredients

3 medium cucumbers, peeled, seeded and cut in chunks

3 cups chick broth, divided

1 ½ cups sour cream

1 ½ cups buttermilk or plain yogurt

3 tablespoons white vinegar

1 garlic clove, minced

½ cup sliced green onion

2 fresh tomatoes, peeled and chopped

½ cup chopped parsley

Salt to taste

Garnish: toasted almond slices

Instructions

Process cucumber chunks in blender or food processor for a very short time with ½ cup chicken broth. Be careful not to over blend.

In a large bowl, combine all remaining ingredients except tomatoes, parsley and almonds. Mix well and chill thoroughly.

Before serving, stir in tomatoes and parsley. Garnish with toasted almond slices.

Serves 6 – 8.