

COLD CUCUMBER SOUP

MELT SOME BUTTER IN A LARGE SAUCE PAN .
ADD ONION AND SAUTE' UNTIL TENDER , DON'T
BURN THEM . ADD TWO CANS OF CHICKEN
BROTH , SOME PEELED AND CUBED POTATOES,
PARSLEY , SOME DRY MUSTARD , SALT & PEPPER .
**(I HAVE A HABIT OF NOT MEASURING WHEN
I COOK)** . COOK OVER LOW HEAT FOR 30
MINUTES OR UNTIL POTATOES ARE TENDER .

IN THE MEANTIME CUT UP 3 LARGE CUKES ,
UNPEELED AND SLICED . NOW PAY ATTENTION .

PUT THE POTATO MIXTURE IN AN ELECTRIC
BLENDER WITH THE CUT UP CUCUMBERS AND
PROCESS 3 TO 4 MINUTES UNTIL PUREED .
CHILL AT LEAST 4 HOURS OR MORE . WHEN
READY TO SERVE ADD A CUP OR MORE OF
HALF-AND-HALF CUT UP CUCUMBER SLICES .

IF YOU HAPPEN TO HAVE SOME COLD COOKED
SHRIMP , CUT THEM UP AND THROW THEM IN .

H O P E Y O U E N J O Y
Jack