

## Chilled Cucumber-Herb Soup

2 medium sized cucumbers peeled, seeded, and sliced  
1 C. water  
2 slices onion  
1/4 t. salt  
1/8 t. white pepper  
1/4 C. flour  
1/2 C. chicken stock  
1 1/2 C. chicken stock  
1 1/2 C. plain yogurt

Simmer the cucumber, onion, salt and pepper in 1 cup water until very soft. While the cucumbers are cooking combine the flour with 1/2 cup chicken stock. This makes a kind of paste.

When the cucumbers are soft put them and the water in a blender and blend until smooth.

Add the flour paste and 1 1/2 cups of chicken stock to the blender and puree until smooth.

Chill the mixture in the refrigerator.

When cooled stir in the yogurt.

Serve very cold. This can be garnished with 1 T. finely chopped dill, chives, or grated lemon rind.

Makes about 6 cups.