

Betty's Cool as a Cucumber Soup Recipe



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In this video, Betty demonstrates how to make Cool Cucumber Soup. This cold soup is made of cucumbers, green onions, and spices, combined with tangy sour cream. This is a refreshing summertime solution if you have an oversupply of cucumbers!

Ingredients:

- 4 small to medium-sized cucumbers, peeled, seeded, and coarsely chopped
- 2 green onions, sliced
- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire sauce
- ½ teaspoon celery salt
- ½ teaspoon dried dillweed
- ¼ teaspoon ground black pepper
- 1 ½ cups sour cream

Combine 4 peeled, seeded, and chopped cucumbers, 2 sliced green onions, 1 tablespoon lemon juice, 1 tablespoon Worcestershire sauce, ½ teaspoon celery salt, ½ teaspoon dried dillweed, and ¼ teaspoon black pepper in an electric blender. Cover, and blend until smooth. Fold or whisk in 1 ½ cups sour cream. Place in a serving bowl, cover, and refrigerate for at least 2 hours. Serve cold. This is a great soup if you are looking for something light and refreshing. For dieters, you can use fat free sour cream, if you like. Enjoy! --Betty ☐