



Creamy Summer Vegetable Soup (Chilled)

Makes 8-10 servings ~ \$1.55 per serving (add .25/serving for crostini)

Ingredients

5 cups buttermilk
2-1/2 cups sour cream (full-fat or low-fat)
5 Tbs. fresh chopped parsley
5 Tbs. fresh chopped dill
1-1/2 tsp. salt
Dash of Tabasco (or other hot sauce)
2 large cucumbers
2 hard-cooked egg yolks, sieved (or finely chopped)
Chopped green onions or chives for garnish

**If you don't have buttermilk, you can substitute with 4 cups of milk with 1/4 cup fresh lemon juice. Let mixture sit about 15 minutes before using.*

Directions

Stir the buttermilk and sour cream together until well blended. Chop parsley and dill and add to soup with Tabasco and salt. Reserve half of one of the cucumbers (to make unpeeled slices for garnish). Peel the rest of the cucumbers; cut lengthwise and scoop out seeds (if needed). Slice thinly; add the peeled cucumber slices to the buttermilk mixture. Chill soup, at least an hour. Serve with a thin whole unpeeled cucumber slice and sieved egg yolk. Sprinkle with chives.

Garlic Parmesan Crostini

Slice a baguette thinly on the diagonal. Rub each slice with a cut clove of garlic. Brush each slice lightly with olive oil and sprinkle with a small amount (about a teaspoon) of grated parmesan cheese. Toast in 350° oven until nicely browned. Cool and serve with the soup.

Thanks to volunteer Mary Pat Butler for sharing her recipe!

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