

Gnome Cooking

CHILLED CUCUMBER SOUP

- 4 cucumbers
- 2 quarts buttermilk
- 1 quart sour cream
- $\frac{3}{4}$ cup lemon juice
- 2 teaspoons salt
- 3 tablespoons fresh dill
- $\frac{1}{2}$ cup chopped parsley
- 8 scallions, white and pale green parts chopped

Peel, seed and chop the cucumbers.

Place $\frac{1}{2}$ the cucumbers and 1 cup of buttermilk in a blender until smooth. Repeat with the rest of the cucumbers. Add remaining ingredients; blend. Stir in remaining buttermilk.

Chill several hours, or overnight. The flavor improves with time.

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