



Cold Cucumber Soup

- 2 cucumbers, peeled and rough chopped
- 1 tsp kosher salt
- Fresh dill to taste
- 1/2 shallot diced
- 1 cup sour cream, plus more to taste
- 1 to 2 teaspoons white wine vinegar

Place cucumbers, shallot, salt, and dill in a food processor. Pulse until cucumbers are nearly pureed. Add sour cream and pulse until creamy and smooth. Add vinegar and additional sour cream to taste and pulse to mix.

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