Dilled Cucumber Soup

Amount 6 servings

Ingredients

- 2 large cucumbers (about 1 lb. total)
- 2 tbsp butter or margarine
- 1/3 cup each finely chopped onion and green bell pepper
- 1/4 cup all-purpose flour
- 2 cups Beef Stock or regular-strength canned beef broth
- 2 cups milk
- 2 tablespoons minced fresh dill or 2 teaspoons dill weed
- 1 tbsp Worcestershire sauce
- 1/2 tsp salt
- 1/2 tsp ground nutmeg
- 1/2 tsp pepper
- 2 tbsp chopped parsley
- 1/3 cup thinly sliced green onions (including tops)

Steps

1. Peel cucumbers and cut into quarters lengthwise. With a small spoon, scoop out any large seeds; then cut crosswise into 1/8-inch-thick slices. Set aside.
2. In a 3-quart pan, melt butter over medium heat.
3. Add chopped onion and bell pepper and cook, stirring occasionally, until onion is soft (about 10 minutes).
4. Add flour and cook, stirring, until bubbly. Remove from heat and gradually stir in stock.
5. Return to heat and cook, stirring, until stock mixture comes to a boil.
6. Add cucumber slices, milk, dill, Worcestershire, salt, nutmeg, and pepper.
7. Continue cooking until cucumber mixture simmers, then cover and simmer, stirring occasionally, until cucumbers are tender but still slightly crisp (about 10 minutes).
8. Stir in parsley. Serve warm. Or let cool; cover, refrigerate until well chilled, and serve cold.
9. Garnish individual servings with green onion slices.