Cucumber Soup

My mother always wanted to open a restaurant specializing in soup. She made every soup imaginable, hot and cold, mild and spicy, thick and thin. My dad was always her guinny pig and her biggest fan!

There is only one occasion that none of our family liked one of her soups and in defense of my mom, she didn't actually "make" the soup. We were camping and my mom thought it would be a good idea to mike 2 soups together, cream of mushroom and tomato soup! It was the worst ever! Maybe that was when she started making her homemade soups!

This is a refreshing soup of cucumbers simmered in chicken broth with scallions, farina and tarragon, pureed and combined with sour cream. Serve hot or cold.

INGREDIENTS:

- 2 cucumbers
- 1 tablespoon and 1 teaspoon thinly sliced green onion
- 1 tablespoon and 1 teaspoon margarine
- 2 teaspoons red wine vinegar
- 2-2/3 cups chicken broth
- 2 teaspoons farina (similar to cream of wheat cereal, thickens the soup)
- salt to taste
- 1/4 teaspoon dried tarragon
- 1/3 cup sour cream
- 2 tablespoons chopped fresh parsley

DIRECTIONS:

Peel, seed, and chop 2 cucumbers. Cook the chopped scallions in the margarine until soft. Add the chopped cucumbers and the wine vinegar. Pour in the broth, and stir in the farina. Salt to taste, and add tarragon. Let the soup simmer for 20 minutes, or until the cucumbers are soft. Put the soup into a blender, and puree it. Pour the puree into a bowl, and whisk in the sour cream. Taste the soup for seasoning. Pour the soup into bowls, and garnish with cucumber slices and chopped parsley.