

## **Cold Cucumber Soup**

### Ingredients:

- 2 tablespoons unsalted butter
- 1 yellow onion diced
- 3-4 cups chicken or vegetable stock
- 1 small potato about 4 oz or 125 g
- 3 cucumbers, peeled, seeded, diced
- 1 cup plain yogurt
- Salt and freshly ground pepper
- 3 tablespoons freshly chopped fresh dill, mint, cilantro, or basil

In a medium saucepan over medium heat, melt the butter. Add the onion and sauté until tender and translucent, about 10 minutes. Add 3 cups of chicken stock and the potato raise the heat to high and bring to a boil. Reduce the heat to medium and simmer, uncovered for 10 minutes. Add the cucumbers until the cucumbers are soft, about 10 minutes longer.

Working in batches, transfer to a food processor fitted with the metal blade or to a blender and purée until smooth. Add as much of the remaining 1 cup of stock as needed to thin to a soup consistency. Transfer to a bowl and whisk in the yogurt. Cover and refrigerate until well chilled.

Add salt and pepper to taste and garnish with herb of choice.

## **Pesto Recipe (from Moosewood Cookbook)**

### Ingredients:

- 3 packed cups of fresh basil leaves (remove stems and wash in salad spinner)
- 3 large cloves of garlic
- ½ cup pine nuts, walnuts, almonds or a combination
- ¾ cup (packed) fresh chopped parsley
- ¾ cup grated parmesan
- ½ cup olive oil
- ¼ cup melted butter
- Salt to taste.

Combine everything in a food processor or blender. Blend slow at first and then medium. Thoroughly work everything into a smooth paste. Divide in half and freeze or use fresh tossed with a pound of hot, drained pasta. (do not use dried basil)