

## Cucumber soup with smoked salmon and dill

CUCUMBER JOINS the classic combination of salmon and dill in this cool summer soup. This would make an excellent beginning to a light supper featuring the fresh vegetables of the summer season.

### 6 FIRST-COURSE SERVINGS

- 1½ tablespoons butter
- 1 cup chopped onion
- 4 cucumbers, peeled, halved, seeded, cut crosswise into ½-inch-thick slices (about 5 cups)
- 1 8-ounce russet potato, peeled, cut into ½-inch dice
- 3½ cups low-salt chicken broth
- 3 large fresh dill sprigs
- 1 teaspoon (or more) salt
  
- 1 cup crème fraîche or sour cream, divided
- 6 tablespoons minced fresh dill, divided
  
- 3 ounces smoked salmon, cut into ½-inch pieces

**MELT** butter in heavy large pot over medium heat. Add onion and sauté until slightly softened, about 3 minutes. Add cucumbers and potato; stir 1 minute. Add broth, dill sprigs, and 1 teaspoon salt. Increase heat and bring to simmer. Reduce heat to low, cover, and simmer until cucumbers and potato are tender, stirring occasionally, about 25 minutes. Cool slightly.

**WORKING** in batches, puree soup in processor until smooth. Return to pot. Whisk in ½ cup crème fraîche and 4 tablespoons minced dill. Refrigerate uncovered until cold, about 4 hours. (*Can be prepared 1 day ahead. Cover and keep refrigerated.*)

**TASTE** soup, adding more salt if desired. Ladle soup into 6 bowls. Place dollop of remaining crème fraîche in center of each bowl; sprinkle with smoked salmon and remaining 2 tablespoons minced dill.

*Crème fraîche can be made by adding 2 Tbs buttermilk to 1 c. heavy cream. cover and let sit out for 8+ hours.*