



## **German Cucumber and Potato Soup**

Creamy potato soup brings the herb garden right to your table

2 Tablespoons olive oil

1 medium yellow onion, minced

1 (32 ounce) container unsalted chicken broth or stock

1-1/2 pounds gold potatoes, peeled; cubed

1 to 2 cups light cream as desired

Kosher salt; freshly ground white pepper to taste

1 long seedless cucumber, peeled; seeded, diced small

1 (0.5 ounce) organic fresh baby dill, chopped

Serving: Use your favorite croutons or see attached recipe

Place olive oil in soup pot over medium heat. Add onion; cook stirring until onions soften; remove onions; set aside.

Place chicken broth or stock in same large soup pot; add potatoes; bring to a boil; cook over medium heat until potatoes are tender. Using an immersion hand blender, puree potatoes into a smooth texture leaving some larger pieces or chunks of potatoes.

Add the reserved onions, cream, salt, white pepper, and cucumbers; bring to a boil; Reduce heat to low; simmer for 10 minutes.

Add fresh dill; cook for 3 minutes. Serve hot with your favorite croutons.  
Serves: 4 to 6

**Oven Crisp Croutons:**

4 cups crustless bread cubes  
2 Tablespoons oil  
2 Tablespoon melted butter  
Salt to taste

Preheat oven to 350 degrees F. Line baking sheet with aluminum foil.  
Place bread cubes in large bowl. Combine oil and melted butter; pour over bread cubes; toss to evenly coat bread.  
Place bread cubes in even layer in baking sheet.  
Bake for 15 minutes or lightly browned; remove from oven; cool.  
Serve croutons with soup.  
Note: If using stale bread for bread cubes, make sure to remove the crusts and cut into small cubes. You can also use onion and garlic bread slices.

**Recipe Inspired by:** Chef Stephen Lee from Herbs of the Danube,  
[www.herbmeister.com](http://www.herbmeister.com)

**About the Recipe:** This delightful soup brings the herb garden right to your table. Tender potatoes combine with crisp bits of cucumber in a creamy dill flavored soup, topped with oven crisp croutons.