

Recipe

Cucumber Soup

By

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Ingredients

- Cucumber - 1 kg
- Lemon - 1
- Pepper powder - a pinch
- Stock - 7 cups
- Cup milk - 1 ½ cup
- Corn flour - 1 tsp
- Butter - 1 tsp
- Salt - as required
- Green color - 1 drop

Preparation

1. Melt butter in a pot.
2. Add grated cucumber and 7 cup stock.
3. Boil for 10-15 minutes. When cool, strain through a fine shift.
4. Dissolve corn flour in milk and mix with soup.
5. Boil the soup for 10 minutes.
6. Remove from the heat and add salt, pepper and green color.
7. Keep in the refrigerator for 1 hour and serve cool.

Serves

5- 6 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare