



Dilled Summer Soup

2 small leeks, sliced
2 tablespoons vegetable oil
1 ½ pounds zucchini or yellow squash, sliced
3 cups chicken broth
1 cup half-and-half
1 (8-ounce) container sour cream
½ teaspoon salt
1/3 chopped fresh **dill**
Fresh dill sprigs to garnish

Saute leeks in hot oil in a Dutch oven until tender. Add zucchini and broth. Bring to boil; cover, reduce heat, and simmer 8 to 10 minutes or until zucchini is tender. Remove from heat; cool slightly. Process mixture in batches in a blender until smooth, stopping to scrape down sides. Stir in half-and-half and next 3 ingredients. Chill at least 3 hours. Garnish with dill sprigs if desired.

Serves 6-8.