

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.