

Chilled Cream of Chicken Curry Soup

2 cans cream of chicken soup
1 t. curry powder
4 t. fresh parsley, chopped or 2 t. dried
2 t. snipped chives
1 1/2 c. milk

Blend the above ingredients in a blender until smooth. Chill 1 hour. Make a day ahead for full flavor.

Cuban Black Bean Soup

1 lb. black beans (dried)
2 qt. water
2 large onions, finely chopped
2 large green peppers, finely chopped
5 oz. Spanish oil
2 T. salt
1 1/2 t. oregano
5 cloves crushed garlic
1 1/2 t. cumin
1 oz. white vinegar
1 c. rice (cooked)
2 other onions, chopped

Soak beans overnight in water. Place beans, water and salt in large pot and boil several hours until beans are soft. Crush garlic. Heat oil in large pan and cook onions and peppers until brown. Add cumin, oregano, garlic and vinegar and continue to fry slowly. Drain some water off beans then add to pan. Cook slowly until ready to serve, at least 2 hours. Cook rice and cool. Marinate it and onion separately in oil and vinegar to taste. These are passed with soup, approximately one soup spoon of each added to the soup. Especially for those who like tangy dishes, the Black Bean Soup is a meal itself when served with toss salad and hard rolls.

Cucumber Soup *

Hot or cold

Melt 4 T. butter. Add 1 c. diced celery, 1/2 c. of onion and cook till tender. Make a sauce with 4 T. flour, 2 t. salt and 4 c. milk. Season with pepper, worcestershire and cook till smooth. Dissolve 2 chicken bouillon cubes in water and stir. Fold in 2 cups diced cucumber and minced parsley.

Dream Cream of Asparagus Soup

1 can asparagus tips
1 can chicken broth
1 c. cream or milk
3 T. butter
3 T. flour
1/4 c. chopped onion
Parmesan cheese
salt to taste

In a blender puree the asparagus tips and broth. Melt butter in double boiler, stir in flour and onions until blended. Slowly add milk, chicken stock and asparagus puree. Mix well and heat until bubbly hot. Garnish with lots of parmesan cheese. We serve the soup at home with a bowl of cheese nearby. Its beautiful in color, nutritious, filling and fattening, but out of this world.

Quickie Senegalese Soup

2 10 1/2 oz cans cream of chicken soup
1 soup can light cream
2 t. curry powder
4 to 6 thin lemon slices

Combine soup, cream and curry powder and mix until smooth; use a blender if desired. Serve hot or cold garnished with lemon slices. Makes 4 to 6 servings.

Watercress Soup *

2 bunches watercress
1 small onion, chopped
1 stalk celery, chopped
1 T. cornstarch
1 T. sugar
3 c. chicken broth
1 t. salt
1 can (8 oz.) evaporated milk
2 T. melted butter

Place all ingredients except milk and butter in blender. After blended, place in saucepan and bring to a boil. Add milk and butter. Stir for about 5 minutes until soup thickens. This is best when made the day before serving. Yields: 8+ cups.