

How about some Chilled Cucumber Yogurt Soup?

By Jerry Marlowe
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Once again, we're attempting to come up with a suitable pair of recipes that might make it to your table in the near future. I have been going through some memorable old recipes out of past cooking classes that we did a few years back. Please do see what you might think of the following culinary favorites. They both got many favorable reviews from all the aspiring class members. Now may just be the time to start chilling some of those wonderful Chardonnay or Sauvignon Blanc libations.

Chilled cucumber yogurt soup

My great friend and chef Bonnie Winston used to serve this summertime delight to her customers at the Prospect Of Westport Restaurant in Kansas City, Missouri.

And away we go. Gather up the following:

INGREDIENTS

Cucumbers — peeled and seeded and diced — 2 ¼ cups
plain unflavored yogurt 3 cups
buttermilk 2 cups
English walnuts, coarsely chopped, ½ cup
fresh dill weed 2 tsp minced
a tsp or 2 of finely minced or crushed garlic

OK now thoroughly combine all ingredients and chill them well. Now let's garnish our lovely



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potage with chopped walnuts and a sprig of fresh mint or dill. This recipe should yield about 7 cups.

Skewered scallops ALA Bonnie

Gather up:

Some real fresh scallops, mushrooms, ham very thinly sliced and halved and then folded into quarters, melted butter, Parmesan cheese, fresh lime wedges, and you will need some metal skewers.

If your mushrooms are too large, halve them. The mushrooms and scallops should be as similar in size as possible.

Pour yourself a nice cold libation and let's get started. Thread each skewer as follows: one mushroom, (stem facing in), folded ham, scallop, mushroom, ham, scallop, mushroom, scallop, ham, scallop, ham, and mushroom, ham and mushroom stem in until all are assembled.

Now roll all in melted butter. Next roll all in Parmesan cheese.

OK, now you brown under a broiler for about six minutes, or until the scallops have become translucent, turning to lightly brown evenly. You might add a fresh lime wedge to the end of each skewer. Please note: if using bamboo skewers, soak in water for at least an hour to prevent them from burning. We also did a batch of salt rimmed glasses filled with your favorite Margarita recipe. And now a word to the wise. Please invite your drivers to an overnight just as a precaution.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)