Carrot and Dill Soup

WGHS Member Barb served this refreshing soup at the Herbs in St Louis class WGHS conducted at the Missouri Botanical Garden on April 21, 2015.

1 can chicken or vegetable broth (or 2 cups homemade)
2 cups washed and sliced leeks
1 1/2 cups sliced carrots
small baking potato, chopped
1 garlic clove
3/4 cup buttermilk
2 tablespoons fresh, chopped dill or scant 1 tablespoon dried dill weed
1 teaspoon salt
a few grinds of pepper

In a large saucepan, add broth and vegetables (including garlic).
Simmer until vegetables are tender.
Puree soup in a blender, immersion blender, or food processor.
Add buttermilk, dill, salt, and pepper.
Simmer and stir for a minute or two to blend it all together.
Chill for a few hours if serving cold.