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A production of
met
Television
Nebraska's
PBS station

Vichyssoise

INGREDIENTS: 2 cans potato soup
1 can chicken broth, same size
8 ounces of sour cream
3 tablespoons freeze-dried chives

DIRECTIONS: Mix in blender. Chill. Serve with additional chives, if desired. Serves 6

STORY: *While on my honeymoon with Naomi in 1953 we were passing through Denver and a close friend invited us out to dinner at a very fancy restaurant. This occasion was my first encounter with Vichyssoise, the popular French cold potato soup. I'm not a cook, but when we have guests in our home for dinner I make the first course, Vichyssoise. When the check arrived back in 1953 our friend embarrassingly discovered he had forgotten his billfold. So, I not only loved the Vichyssoise, I paid for it.*



Coming to NET Television in 2009

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