



### Ingredients:

2 tbsp all purpose flour  
2 tbsp butter  
2 cups of vegetable bulion  
1 cup chopped dill  
1 tbsp dry dill (optional)  
1/2 cup hot water ( if you will add dry dill)

### Directions:

Place dry dill in a bowl with hot water and cover for 15 minutes. Meanwhile, melt butter and fry the flour until golden. Add bulion and boil. Cut the dill and add to the mixture. Salt and pepper to taste. If the sauce is too thick you can add more water and if it is too thin keep boiling until it gets thicker. Serve with potatoes, meat, fish....Can you smell the summer already? :)