

# Cool as a Cucumber Soup



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**Start to Finish Time: 30 minutes**

Source: Adapted from - Food and Wine

**Servings: 8    Yield: 8 c**

*Description: A delightful cold soup for lunch or dinner.*

*Categories: Soup/Chowder*

## Ingredients -

2 lg English Cucumbers, cut into 3/4" rounds  
1/2 med White Onion, cut into chunks  
2 lg cloves Garlic  
1/2 c Celery, cut into pieces  
2 c Stock, we use housemade Crab Stock  
Sea Salt to taste  
2 t Dill  
1 Lime, juiced  
3 T Sour Cream or Greek Yogurt  
16 med Shrimp, tailless and cooked - 30 count

## Directions:

Soak the peeled onion in cold water for 15 minutes before cutting. This will cut the sharpness.

Place all ingredients, except shrimp, into a blender and blend until mostly smooth. It will have some small, granular chunks in it.

Pour the cold soup into bowls. Cut the shrimp into thirds. Top the soup with some cooked shrimp or crab. Avocado slices and parsley or cilantro optional.