
Cold Cucumber Soup with Shrimp and Crabmeat

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Party Recipes from the Charleston Junior League - 1993

3 medium cucumbers, peeled, seeded and coarsely chopped

1/4 teaspoon Tabasco sauce

1/2 teaspoon onion juice

4 cups buttermilk

2 cups sour cream

salt (to taste)

white pepper (to taste)

1/2 cup cooked shrimp, diced, peeled and deveined

1/2 cup lump crabmeat, picked over and shells discarded

Place the cucumbers, Tabasco, onion juice and one cup of the buttermilk in a blender or food processor. Puree until the mixture is smooth.

Transfer the mixture to a large bowl. Whisk in the remaining buttermilk, the sour cream, the salt and pepper. Serve immediately or refrigerate.

To serve: Ladle the soup into cups or small bowls. Top each serving with some of the shrimp and crabmeat.

Yield: 4 to 6 servings

Soups, Chili, Stew

Per Serving (excluding unknown items): 1675 Calories; 108g Fat (57.3% calories from fat); 90g Protein; 92g Carbohydrate; 7g Dietary Fiber; 522mg Cholesterol; 1759mg Sodium. Exchanges: 5 Lean Meat; 5 1/2 Vegetable; 5 1/2 Non-Fat Milk; 20 1/2 Fat.