

## **Spicy Cold Cucumber Soup**

Source: The Splendid Table ([www.splendidtable.org](http://www.splendidtable.org))

From *Jean-Georges: Cooking at Home with a Four-Star Chef*, by Jean-Georges Vongerichten & Mark Bittman.

*A far cry from the usual sour-cream-and-dill cucumber soup & a welcome change in midsummer, this soup may be prepared a day or two in advance, & can be made more substantial by adding about a cup of cold cooked crabmeat or shrimp at the last minute.*

- \* About 4 lbs of long, "English" cucumbers
- \* 2 small fresh chiles, minced, or dried red pepper flakes to taste
- \* 2 TBS nam pla or nuoc mam (Asian fish sauce), or salt to taste
- \* Juice of 3 limes
- \* 1 TBS chopped mint leaves
- \* 1 t TBS chopped cilantro leaves
- \* 1 C cooked crabmeat or shrimp chunks (optional)

1. Wash cucumbers, but don't peel. Cut off a piece of one - mince enough to make 1 cup; set aside. Put the rest of the cucumbers through a juicer, or purée in a blender or food processor & wring resulting pulp in a cheesecloth to extract juice.
2. Season the juice with the chiles, nam pla & lime juice. Chill well. (You may prepare recipe in advance up to this point; refrigerate in covered container for up to 2 days)
3. Taste soup & adjust seasoning, if necessary. Serve, garnished with reserved minced cucumber, mint, cilantro & crabmeat or shrimp, if using.

Makes 4 servings