



Gammy's House Recipes

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Chilled Cucumber Soup- Serves-6

Tammy Stewart

2 English cucumbers, peeled and seeded
1 cup buttermilk
1 cup sour cream
2 oz cream cheese
Juice from 1 small lime
2 sprigs parsley, stemmed
1 sprig fresh dill, stemmed
Salt to taste
24 cooked shrimp (50 to 70 count), tails removed (I use popcorn shrimp)
3-4 Tablespoons Italian dressing
1/8 – 1/4 teaspoon cayenne pepper

Directions:

Cut the cucumbers into medium-size chunks, and place half in a blender jar. Add half the buttermilk and blend until smooth. Add remaining cucumber through the top, with the blender running. Add sour cream, the rest of the buttermilk, cream cheese, lime juice and fresh herbs and blend until smooth. Add salt to taste. Chill the soup at least one hour. Thaw the shrimp under cold running water. Place on paper towel to remove excess moisture. Toss in Italian dressing and cayenne pepper, adjusting the amount of hot pepper to personal taste. To serve, pour the soup into chilled bowls and place the shrimp in the center.

(I also like cilantro, but if you use it, only use a few leaves. It's a potent herb)