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# Chilled Smoky Cucumber Soup with Spicy Shrimp

*Chef Javier Arana - The Surfrider Restaurant - Siesta Key, FL  
Sarasota's Chef Du Jour - 1992*

Servings: 4

**4 teaspoons oil**  
**1/2 pound potatoes, peeled and diced**  
**1/4 cup onions, chopped**  
**1/4 cup celery, chopped**  
**1 clove garlic, minced**  
**1/2 teaspoon salt**  
**1/2 teaspoon white pepper**  
**3 cups chicken stock**  
**3 cucumbers, peeled, seeded and chopped**  
**4 tablespoons barbecue sauce**  
**1 cup heavy cream**

## **SPICY SHRIMP**

**12 large shrimp, peeled and deveined with the tails on**  
**4 tablespoons olive oil**  
**1 tablespoon whole white peppercorns, cracked**  
**1 tablespoon whole coriander seeds, cracked**  
**1/2 teaspoon coarse salt**

In a skillet, saute' the onions, celery and garlic in the oil until soft.

Add the stock and bring to a boil. Add the potatoes, salt and pepper. Cook until the potatoes are tender. Add the cucumbers and simmer for 5 minutes.

Cool. Blend until smooth. Add the barbecue sauce and cream.

Refrigerate overnight to blend the flavors.

Prepare the shrimp: Toss the shrimp in oil. Coat with the peppercorns, coriander and salt. Place on a sheetpan. Bake at 450 degrees for 2 minutes. Let cool.

Place the soup in serving bowls. Top with the spicy shrimp.

Serve.

## **Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 493 Calories; 41g Fat (74.8% calories from fat); 9g Protein; 23g Carbohydrate; 3g Dietary Fiber; 109mg Cholesterol; 2303mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 8 Fat; 0 Other Carbohydrates.*