

Chilled Green Chile Cucumber Soup

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5 from 6 votes

Prep
20 mins

Cook
40 mins

To chill
12 hrs



A tried and true chilled cucumber soup recipe with the addition of roasted green chile and a touch of Mexican oregano.

**See Kitchen Notes for more information and related links.*

Course: Soup, Starter

Cuisine: New Mexico

Keyword: cold soup, cucumber, green chile

Yields: 8 servings

Recipe Author: MJ of MJ's Kitchen

Ingredients

- 1 Tbsp. olive oil
- ½ Tbsp. butter
- 1 cup onion, coarsely chopped
- 6 cups cucumber, peeled, seeded, coarsely chopped
- 2 cups vegetable broth or chicken broth/stock,* canned or homemade
- 2 cups water*
- Juice from half a lime or lemon*
- 1 tsp. fresh dill weed, chopped, or 1/2 tsp. dried dill weed
- 1/4 - 1/2 cup roasted medium green chile,* coarsely chopped
- 1/4 tsp. dried Mexican oregano or regular oregano, crushed
- salt and ground white pepper, to taste
- 6 - 8 oz. plain Greek yogurt*
- fresh chives or mint or oregano, chopped

Instructions

1. Heat oil and butter in a large Dutch oven over medium heat until butter is melted.
2. Add onion. Turn down heat and slowly sweat the onions until translucent.
3. Add cucumber. If you are using dried dill, add it now. Increase heat to medium and cook for 3 minutes, stirring frequently.
4. Add the broth*. Bring to boil over high heat. Reduce heat to a simmer and cook cucumber for 10 to 15 minutes until it starts to become translucent.
5. Add the green chile and stir into soup
6. Remove the soup from the heat and let cool for at least 15 minutes. It could cool for up to an hour.
7. Using a blender, puree the soup. An immersion blender works great and allows you to blend the soup in the pot you cooked it in.
8. Add the Mexican oregano and yogurt and blend for about 1 minute or until yogurt has been incorporated into the soup.
9. If the soup is too thick, add a little water to achieve desired thickness. Stir in the lime juice and fresh dill (if you're using it).
10. Add 2 generous dashes of white pepper. Stir.
11. Taste. Adjust seasoning for the desired amount of salt and pepper. You might also need to add a little more lime juice if the soup tastes a bit flat.
12. Chill overnight.
13. About 30 minutes before serving, remove from the refrigerator.
14. Ladle into small soup bowls. Top with chopped fresh chives, mint, oregano or more dill - your choice.

Kitchen Notes

[Cold Cucumber Soup](#) (from 2011)

Broth / Water - The stock I make is pretty concentrated and quite flavorful; therefore, I use 2 cups stock and 2 cups water. If your stock or broth is thin in flavor, then use all stock/broth.

Lemon / Lime - For this soup, I prefer lime. For the soup without chile, I prefer lemon.

Roasted Chile - The amount of chile is always dependent upon the heat of the chile and how hot you want the soup. Personally, with the cucumber, I just want a little spiciness, not heat. I'll leave the heat for enchiladas. Therefore, a generous 1/4 cup of medium works for me.

Greek Yogurt - I like to use Greek yogurt because it's thicker and yields a creamier soup. However, if you don't have Greek yogurt, use what you have, just be hold off adding more liquid until you add the yogurt. A thin yogurt will make the soup a little thinner whereas the Greek yogurt, helps to thicken it a bit.

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