

## **Spicy Crab Soup**

1 poblano pepper  
2 tablespoons butter  
2 tablespoons olive oil  
2 medium onions, chopped  
4 celery ribs, chopped  
2 jalapeno peppers, seeded and chopped  
4 garlic cloves, minced  
2 ½ pounds firm green tomatoes, cored and coarsely chopped  
6 cups chicken or vegetable broth  
2 bay leaves  
Kosher salt  
Freshly ground black pepper  
3 cups loosely packed arugula  
14 fresh basil leaves  
½ bunch fresh cilantro, stems removed  
2 ½ Tablespoons fresh lemon juice  
1 to 2 teaspoons hot sauce  
Lump Crabmeat Salad see recipe below

Preheat broiler with oven rack 5 inches from heat. Cut poblano pepper in half lengthwise; remove seeds. Broil pepper halves skin sides up, on an aluminum foil-lined baking sheet 2 to 3 minutes on each side or until blistered. Place pepper halves in a zip-top plastic freezer bags; seal and let stand 10 minutes to loosen skins. Peel pepper halves, and chop.

Melt butter with olive oil in a Dutch oven over medium-high heat. Reduce heat to low; add onions, and cook, stirring often, 15 minutes. Add celery, jalapeno peppers, and chopped poblano peppers; cook, stirring often, 5 minutes. Add garlic; cook stirring constantly, 2 minutes. Add tomatoes, broth, and bay leaves. Season with salt and pepper. Increase heat to medium-high, and bring to boil. Reduce heat to low, simmer; stirring occasionally, 15 to 20 minutes or until tomatoes are tender. Remove from heat and discard bay leaves. Stir in arugula, basil and cilantro. Let cool 30 minutes.

Process soup, in batches in a food processor or blender until smooth. Stir in lemon juice and hot sauce; add salt and pepper to taste. Cover and chill 8-24 hours. Ladle chilled soup into serving bowls. Top each serving with about 2 tablespoons of Lump Crabmeat Salad. Makes: 3 quarts.

## **Lump Crabmeat Salad**

8 ounces fresh lump crabmeat  
2 tablespoons olive oil  
1 tablespoon fresh lime juice  
1 tablespoon each-chopped basil and cilantro  
1 jalapeno pepper, sliced and seeded  
Sea salt and freshly ground pepper, to taste

Toss all ingredients together, cover and refrigerate up to 2 days.