

Chilled Avocado Soup

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For days when the temperature gets so hot that there is no other way to cool down! This is a great soup for an appetizer to serve at outdoor parties. It is also a beautiful color and can be easily dressed up.

Ingredients:

8-10 large avocados, pitted
2 cups chicken stock
1 cup heavy cream
salt and pepper
1/2 teaspoon cayenne
water, as needed

For the Garnish:

Juice of two Lemons
1/2 Cup Olive Oil
Croutons, as needed

Directions:

1. Remove the avocados from their husks and place in a blender.
2. Add the chicken stock, cream, and seasonings. Puree until smooth.
3. Add water as need until the soup is as thin as you like it. It should be thin enough to pour an when spooned on top of itself it should not create a mound.
4. Adjust the seasoning with salt and pepper.

When Serving:

1. Place the lemon juice and olive oil into a squeeze bottle and shake it up.
2. Squirt the lemon juice mixture in a circular pattern onto the top of the soup.
3. Place a few croutons on top too. Serve cold.

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